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Figure 1

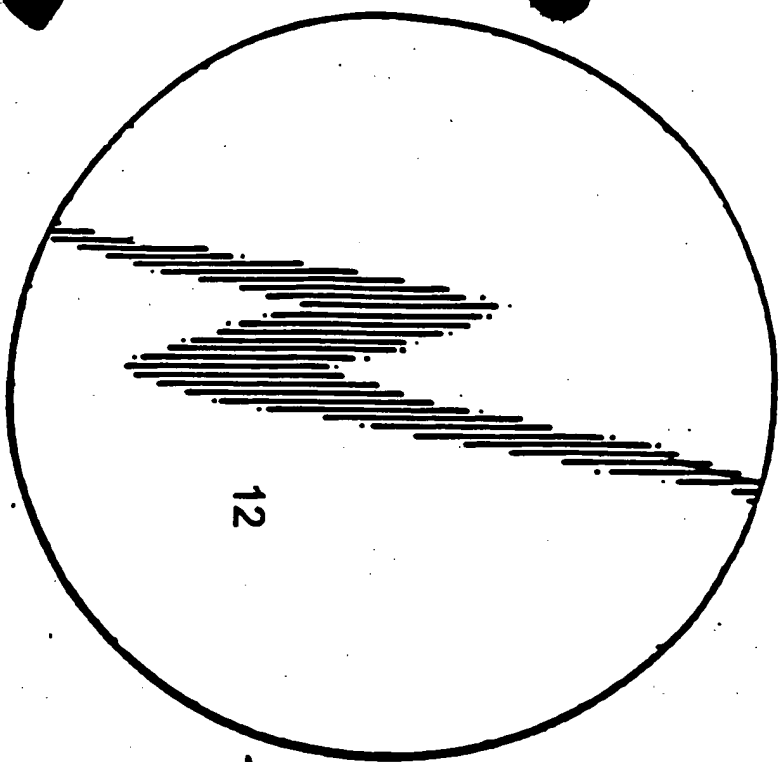


Figure 1a

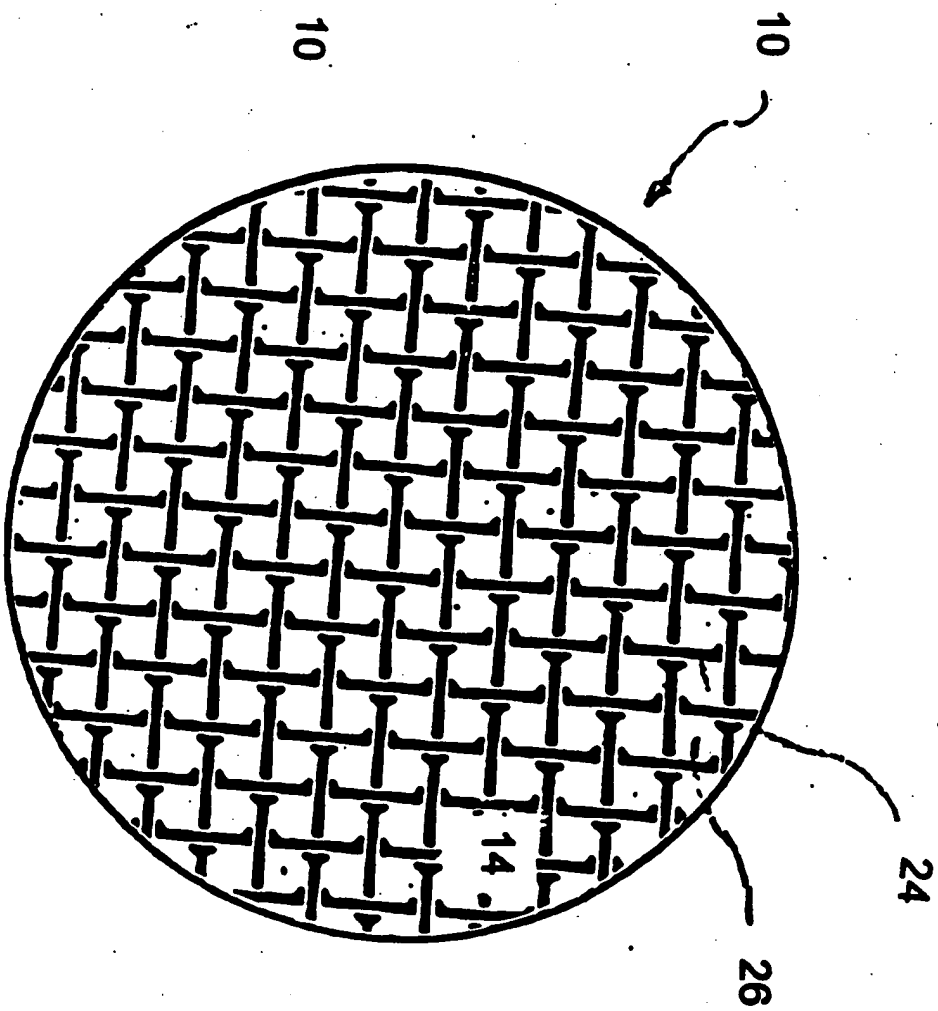


Figure 1b

Figure 2

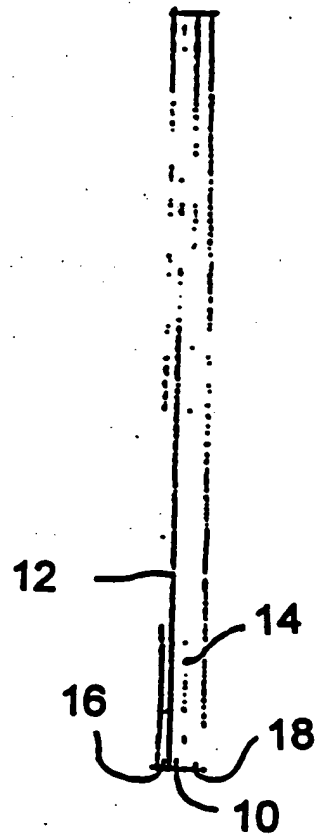
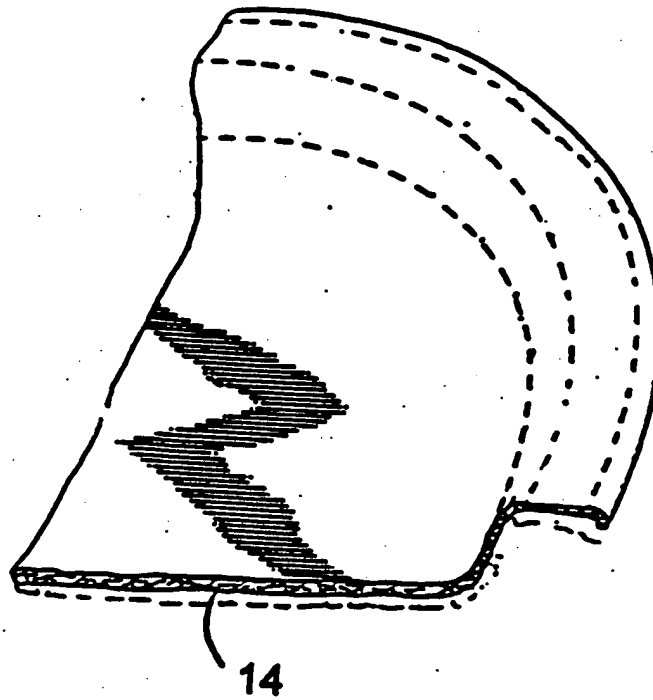


Figure 3



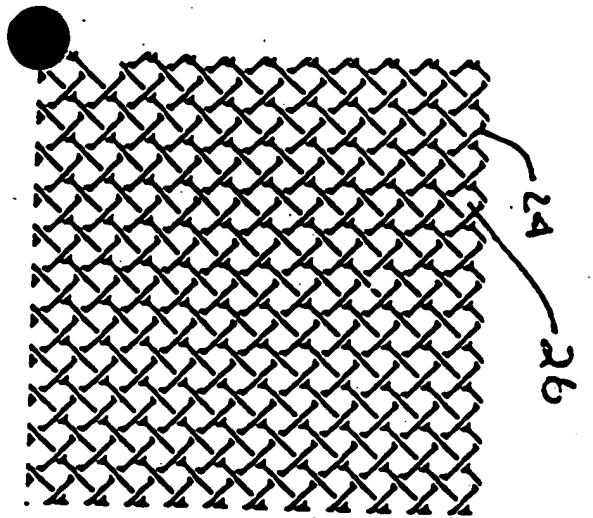


FIGURE 4a

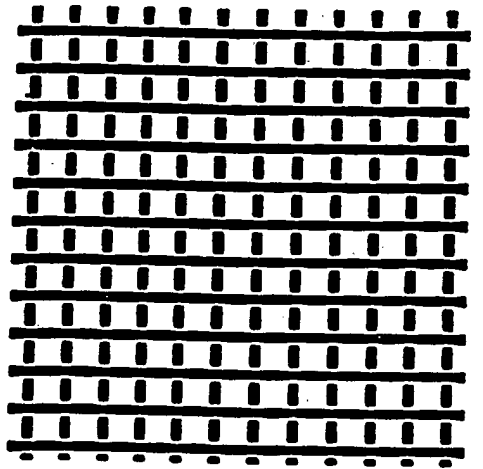


FIGURE 4b

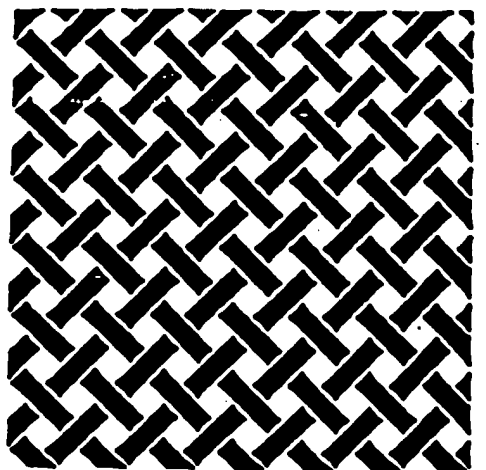


FIGURE 4c

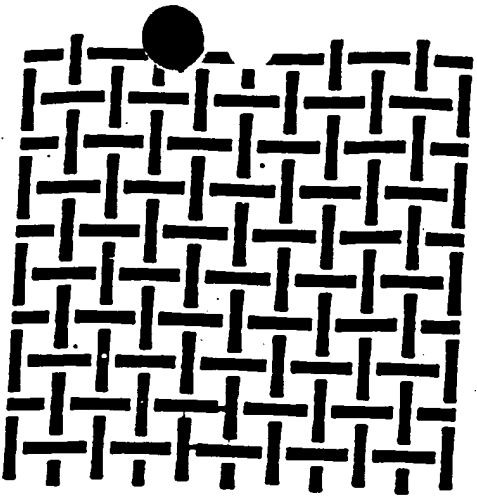


FIGURE 4d

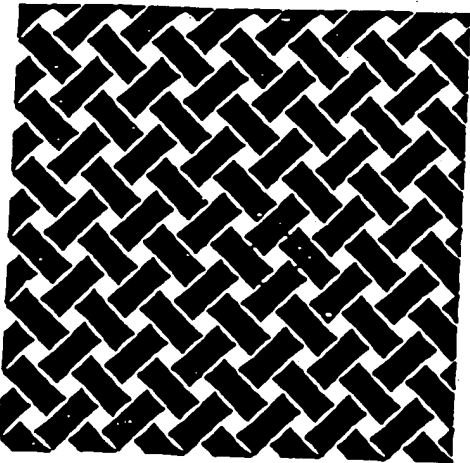


FIGURE 4e

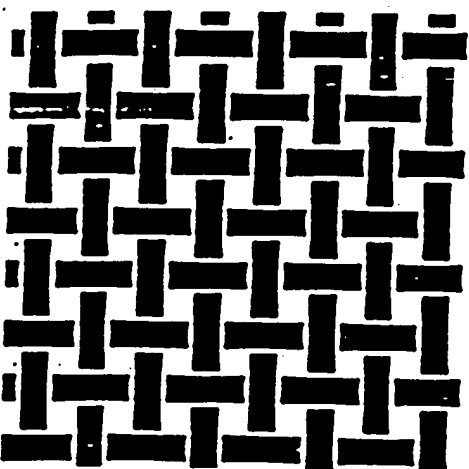


FIGURE 4f

FIGURE 5

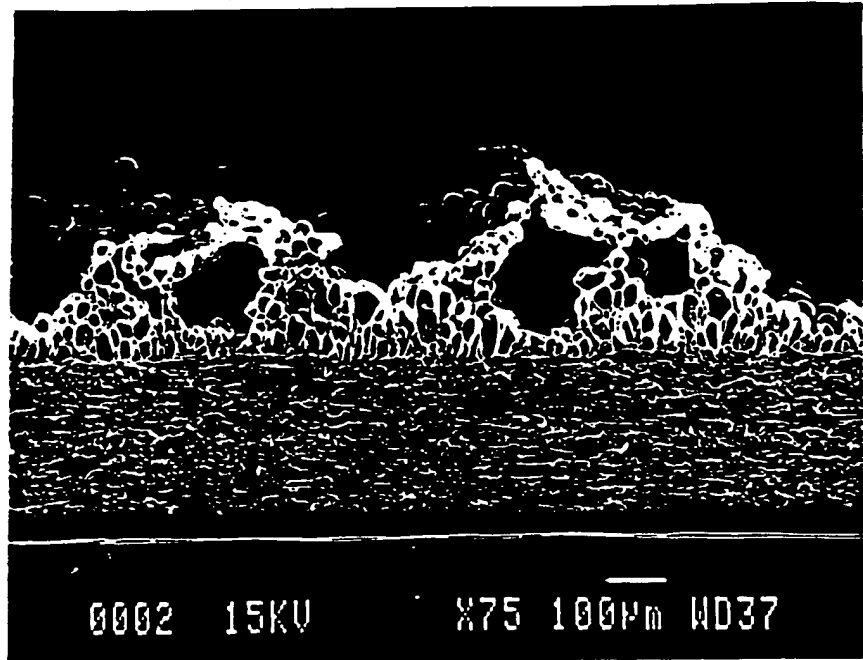


FIGURE 6
Coating Coverage Area vs. Coating Weight

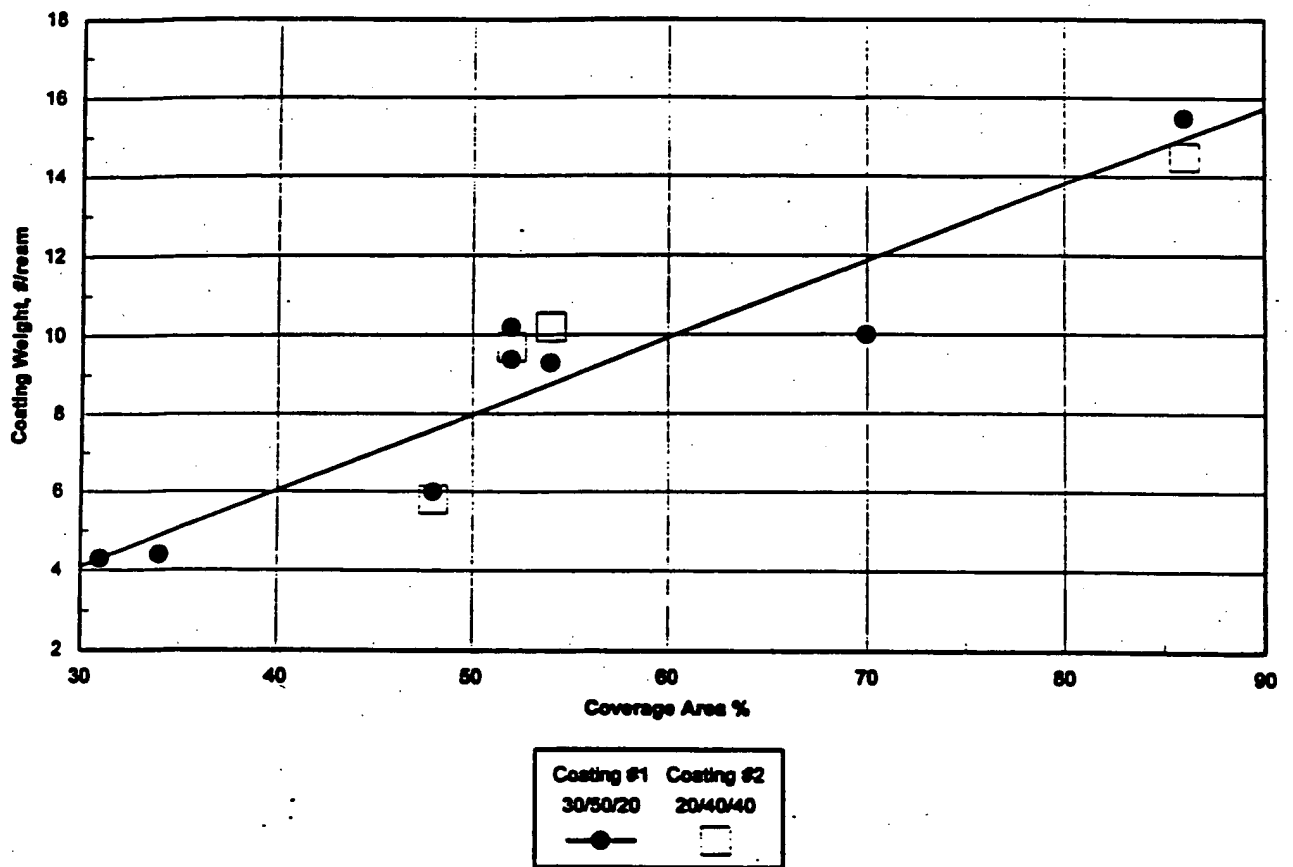
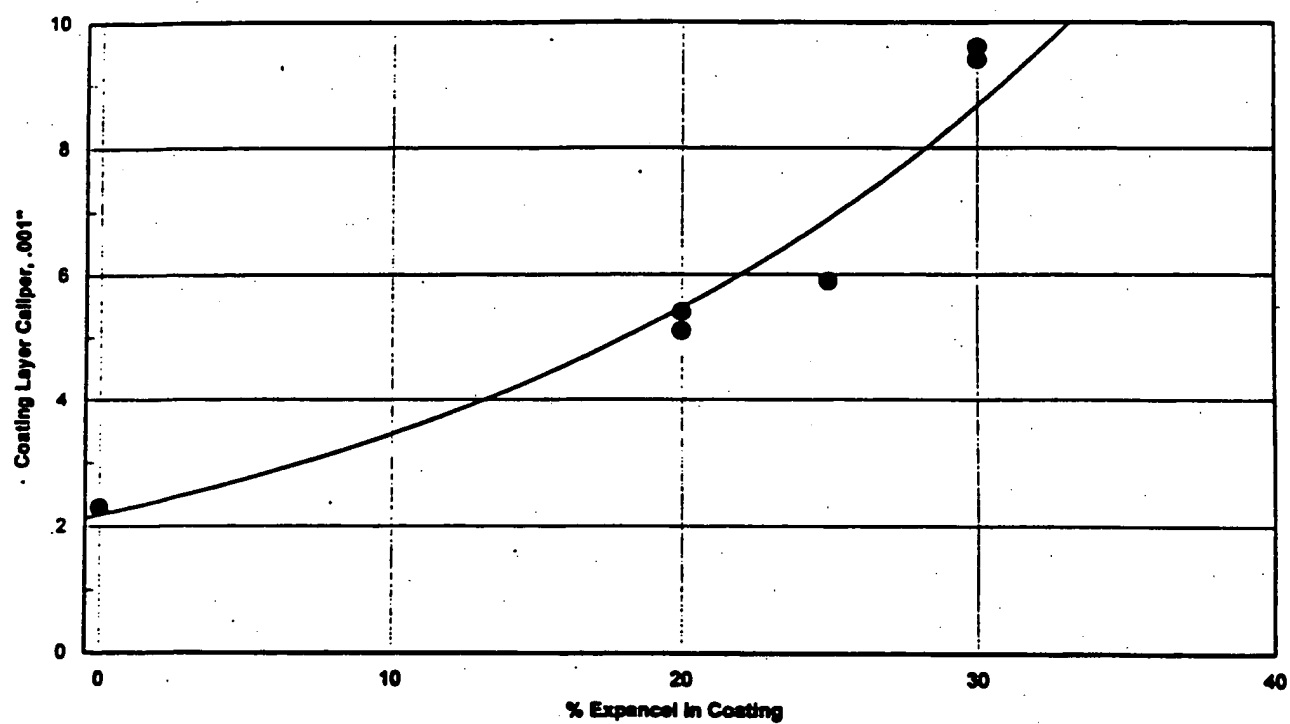


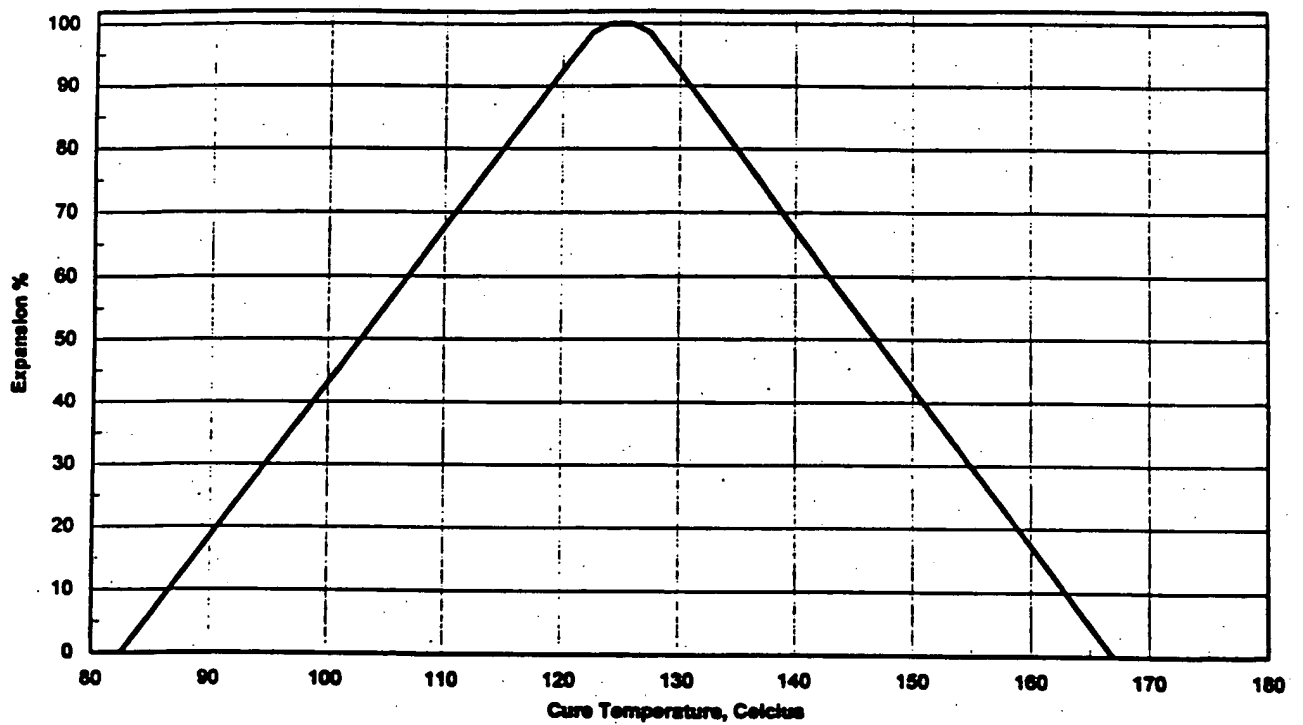
FIGURE 7
Coating Caliper vs. % Expancel



S504 Latex
40-50%



FIGURE 8
% Expansion vs. Cure Temperature



Expancel
820wu

FIGURE 9A
Coefficient of Friction

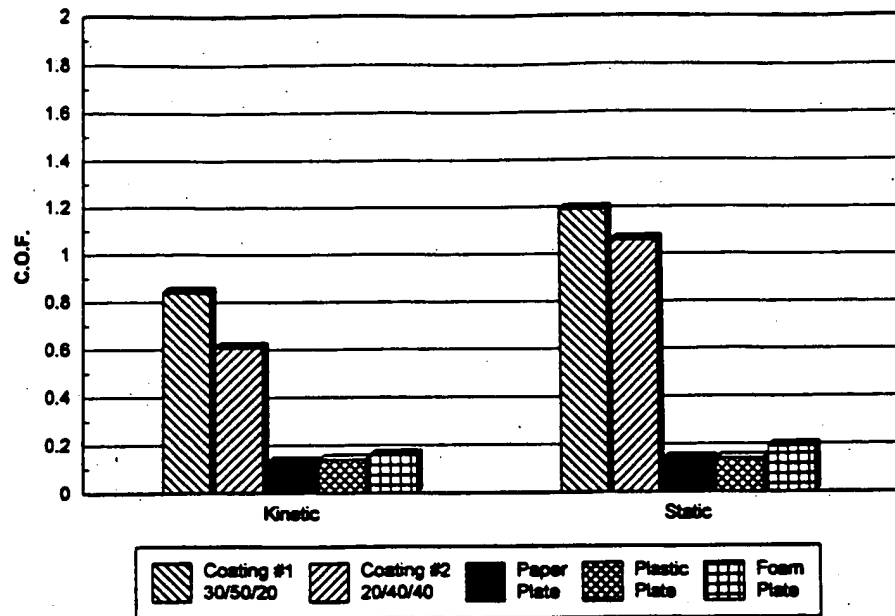


FIGURE 9B
Coefficient of Friction

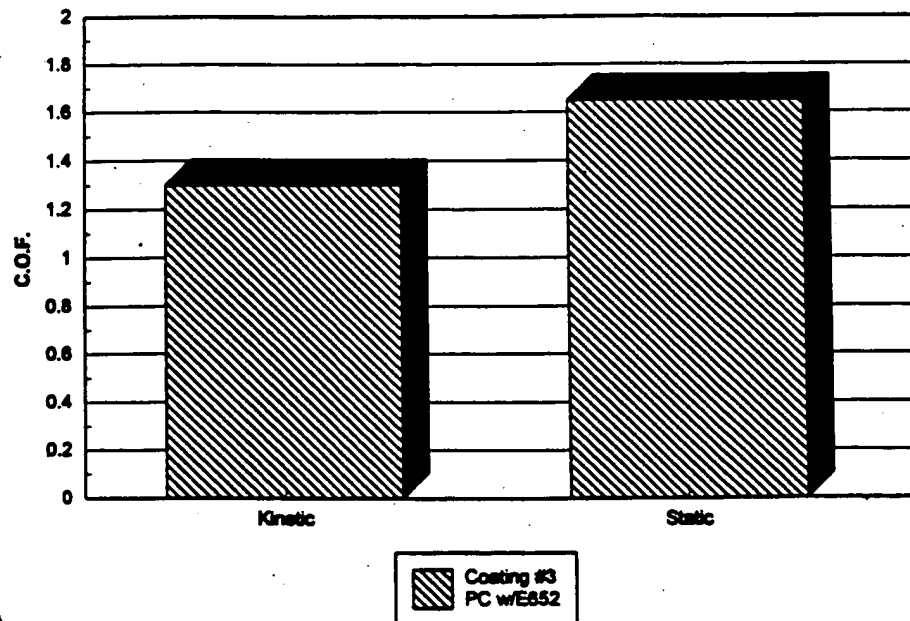


FIGURE 10
Coefficient of Friction vs. Cure Temperature

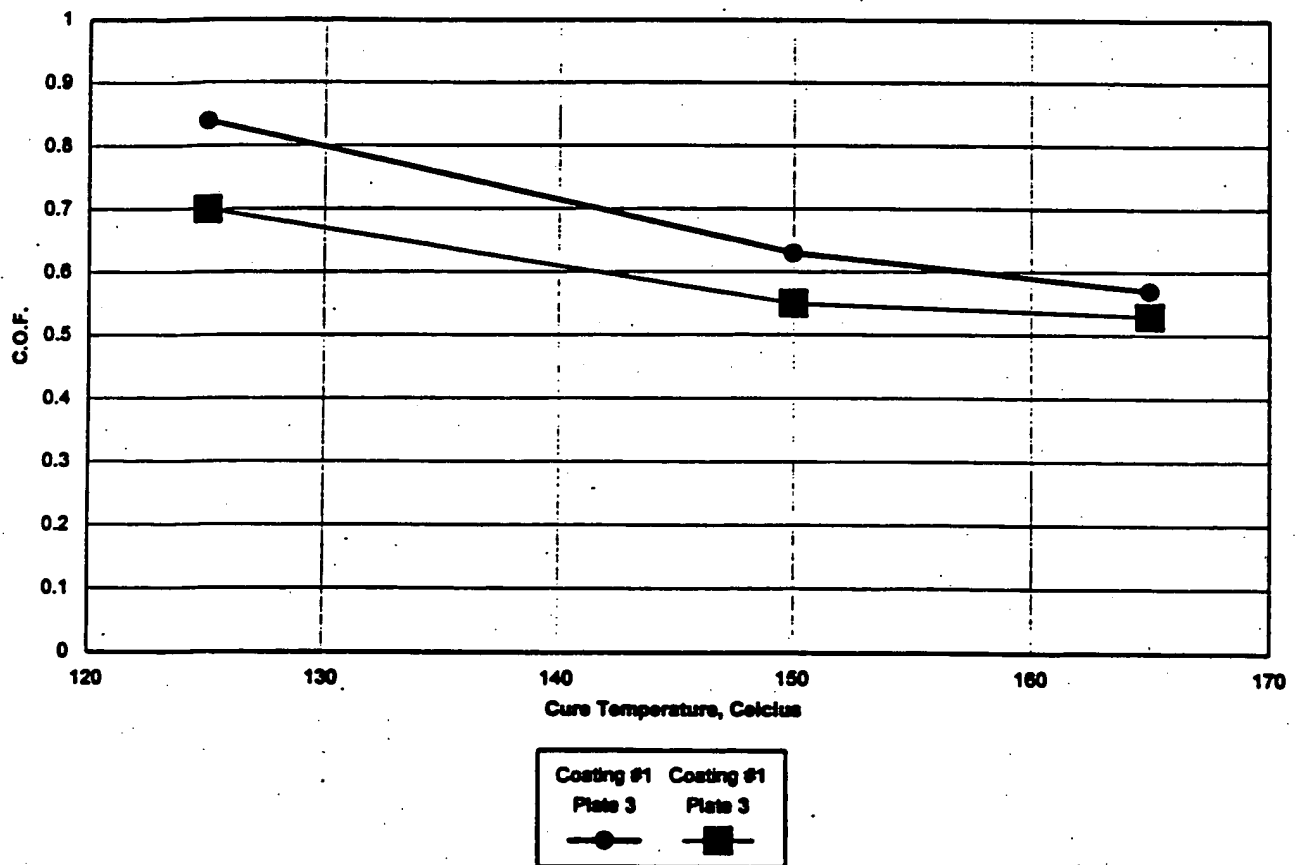
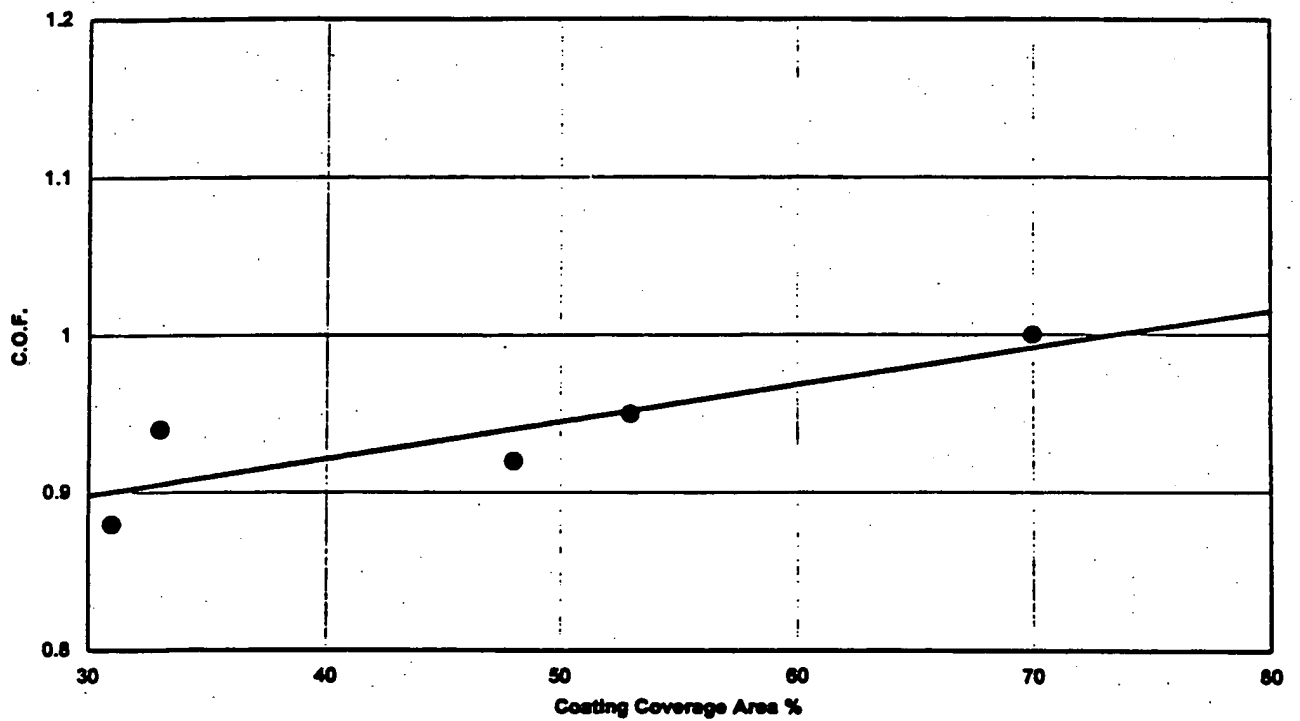


FIGURE 11
Coefficient of Friction vs. Coating Coverage Area



Coating #1
30/50/20



FIGURE 12

**Garns Heat Transfer Test
Coating Formulation #1**

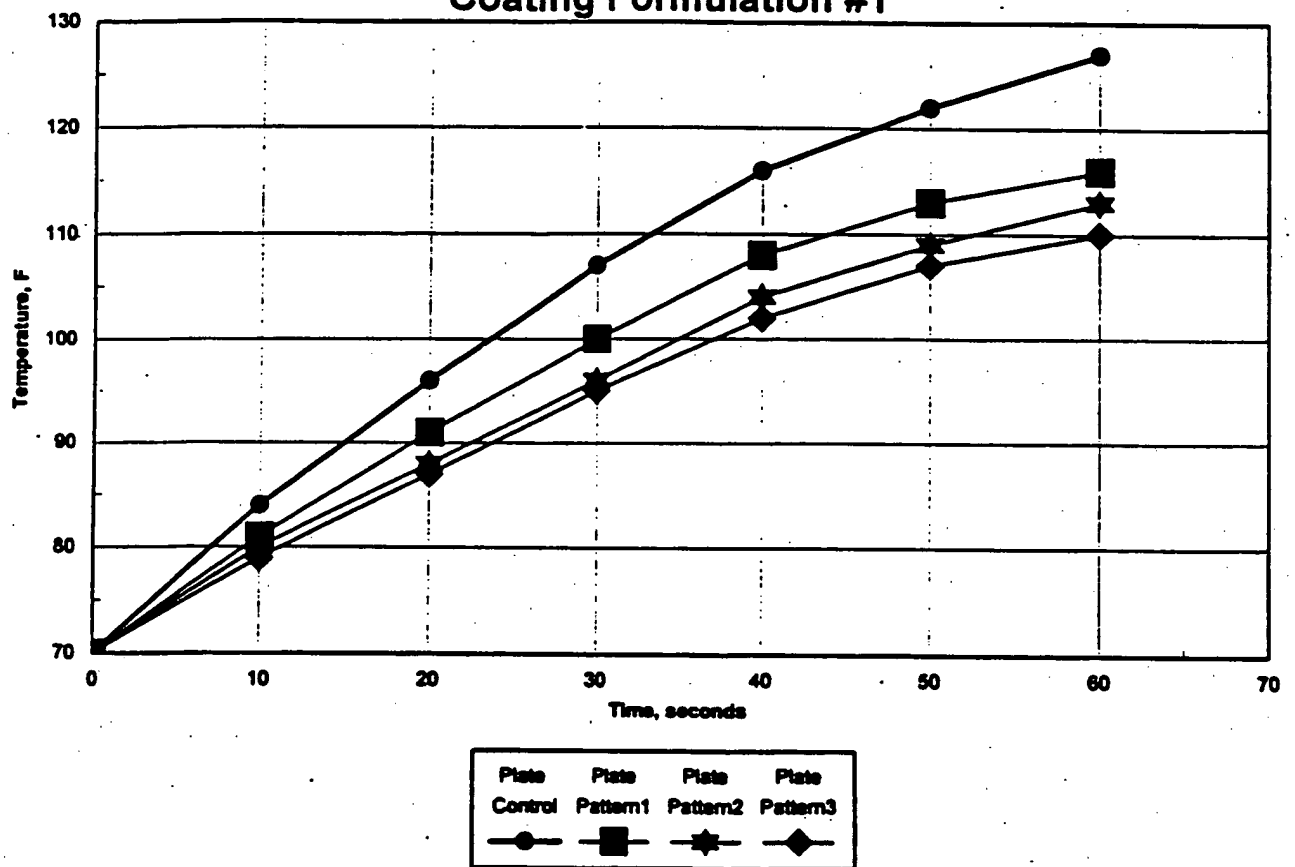


FIGURE 13

**Garns Heat Transfer Test
Coating Formulation #1**

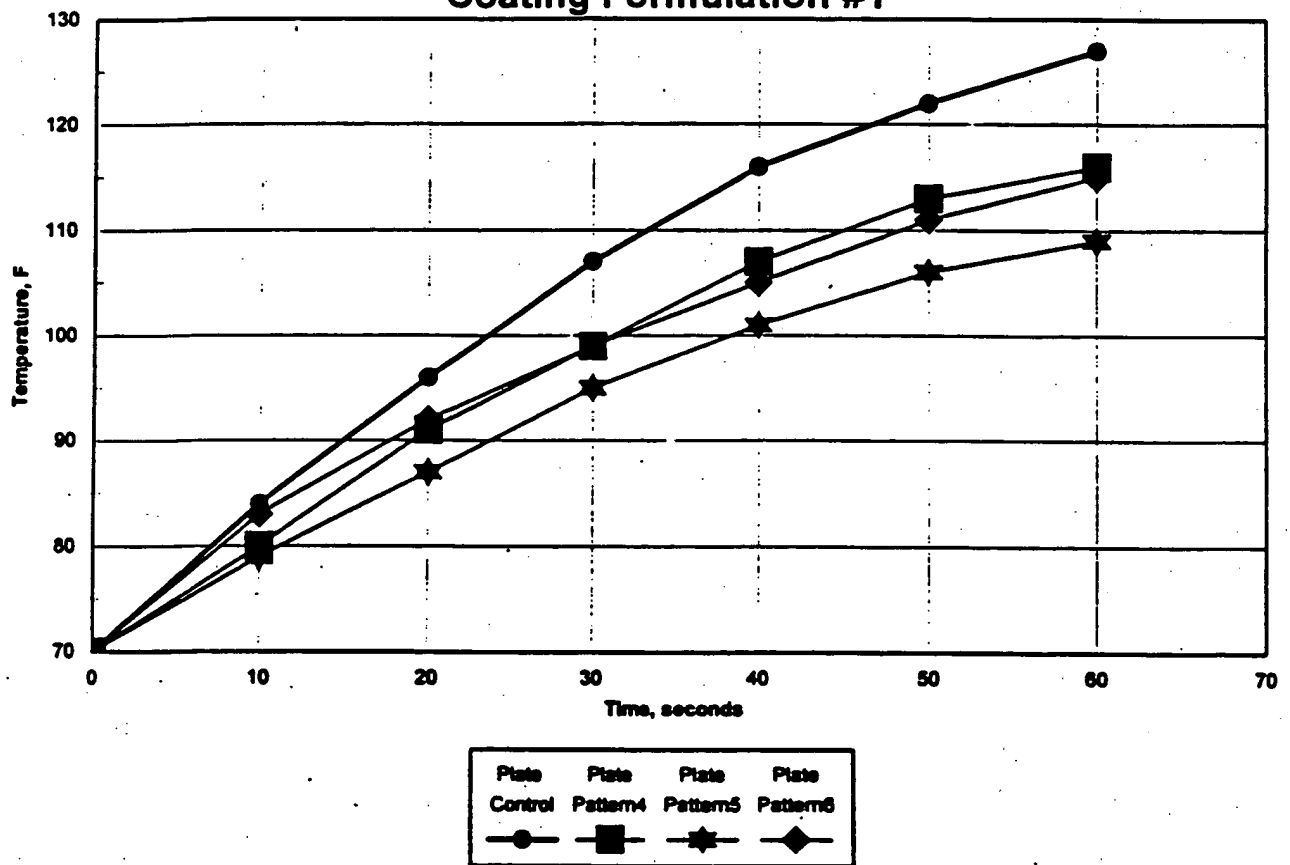


FIGURE 14
Garns Heat Transfer Test

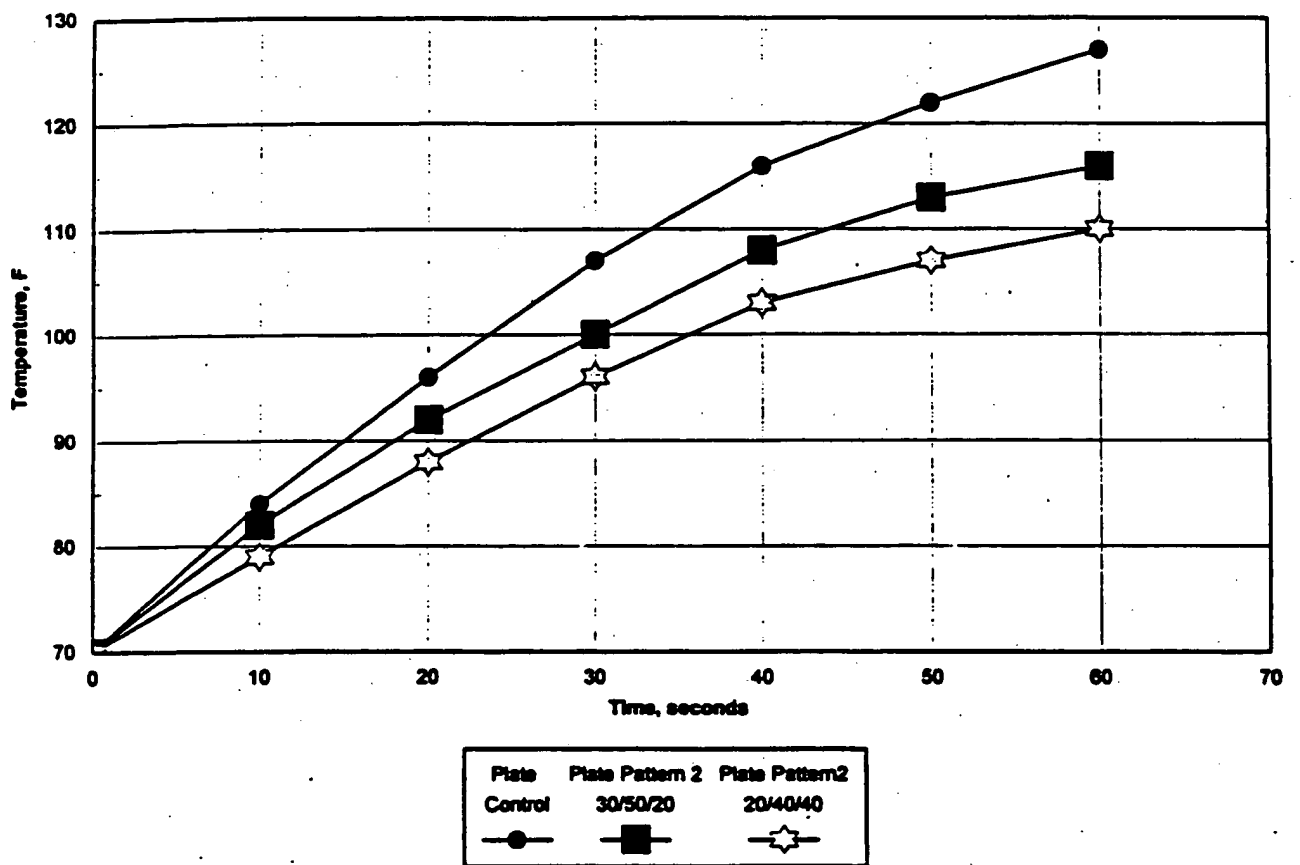


Figure 15

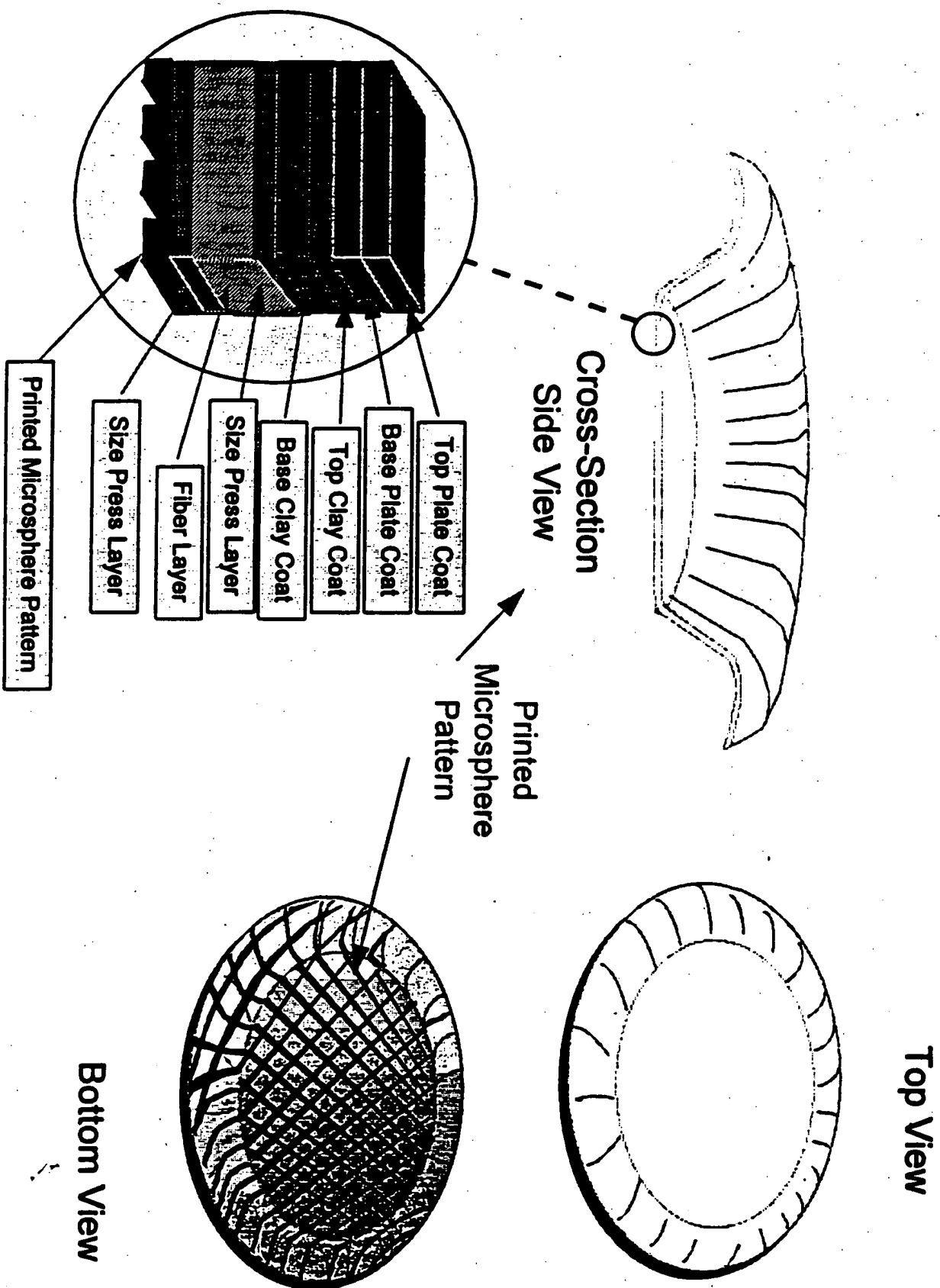


Figure 16

Cross-Section Through a Cup

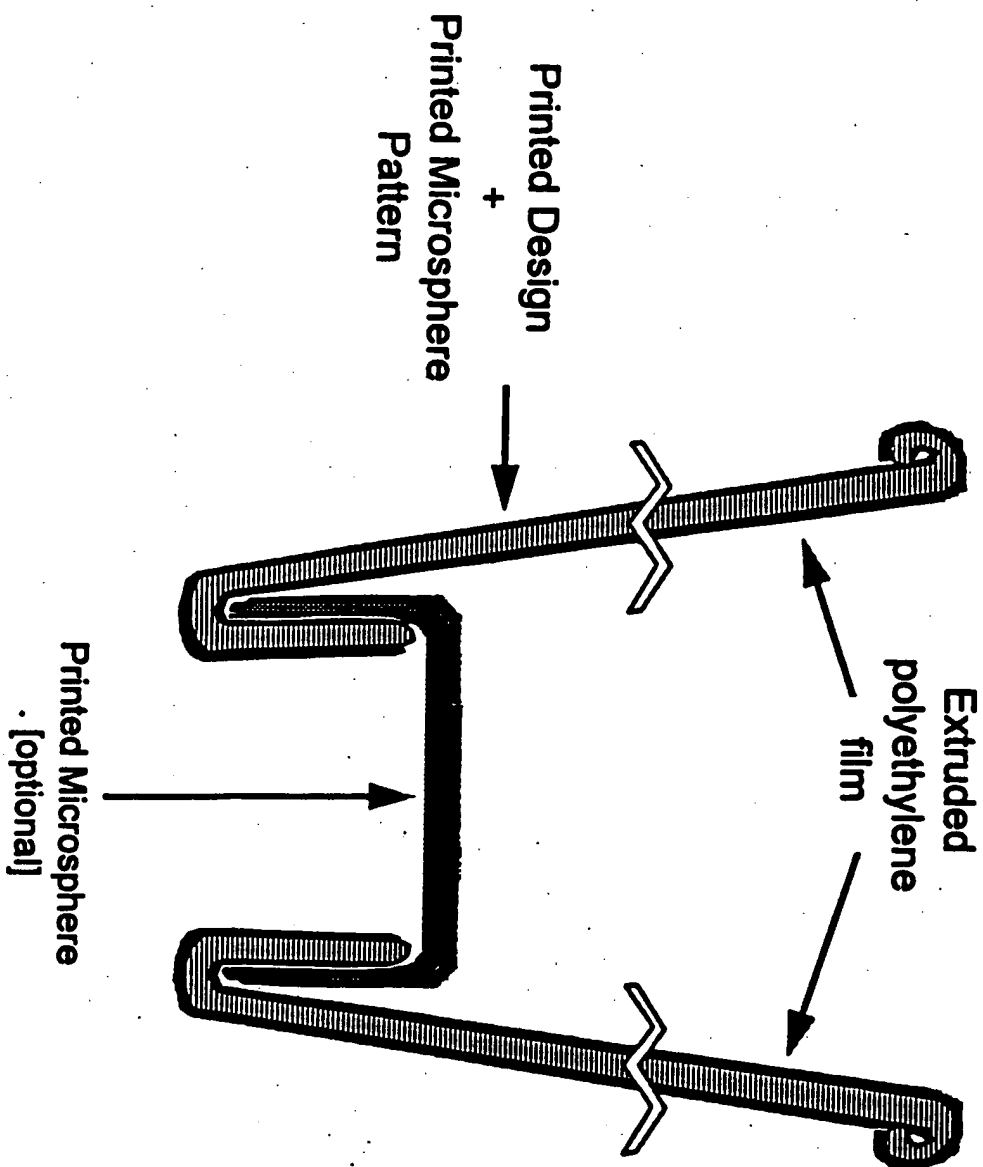


Figure 17

Wax and Polyethylene treated cups

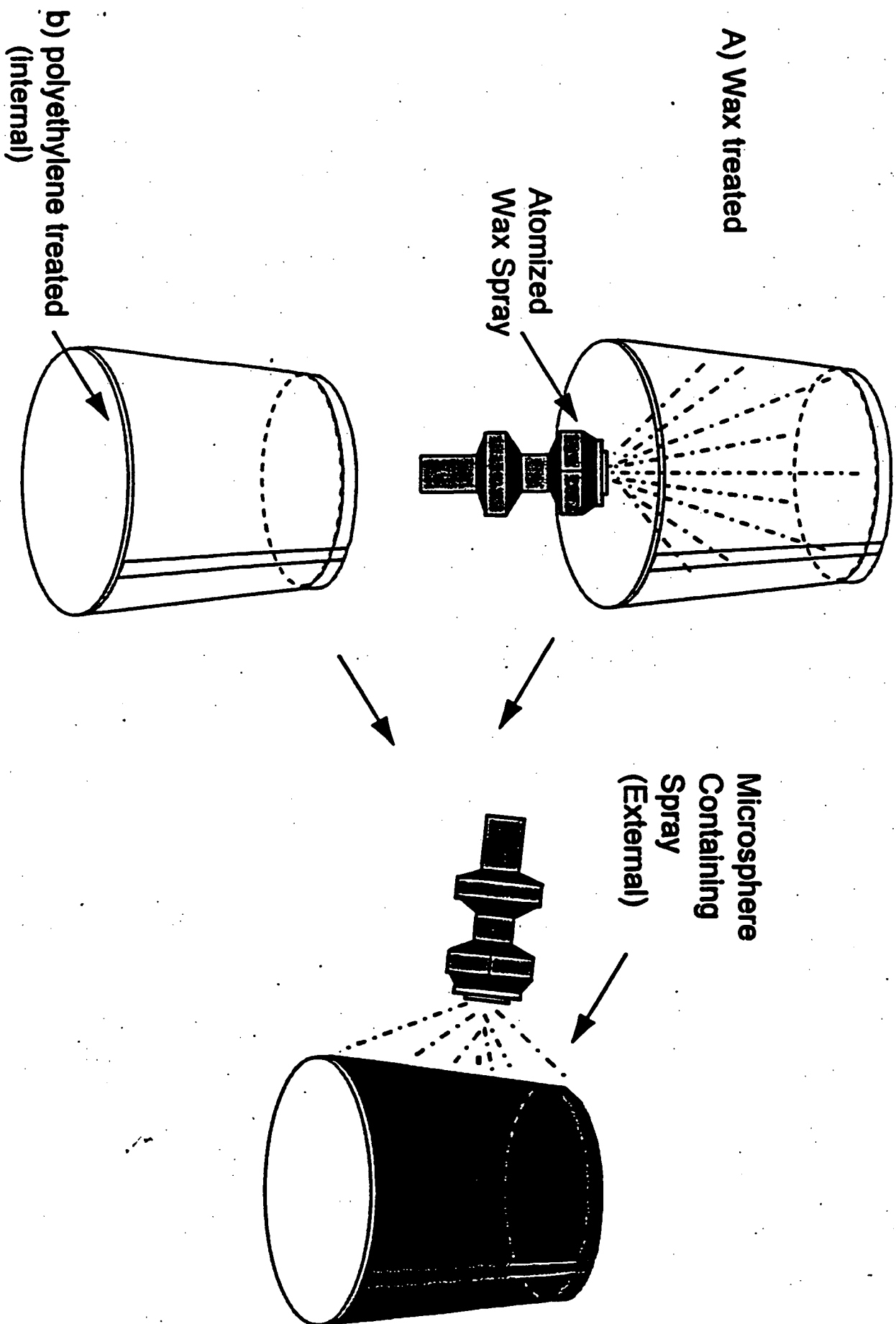
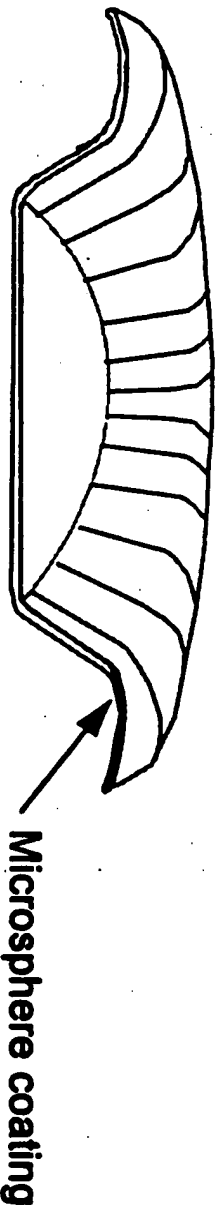
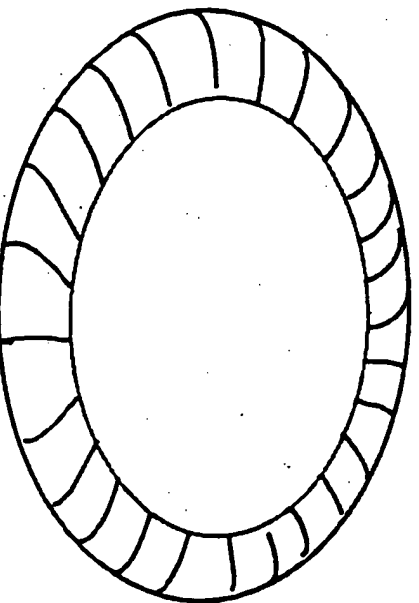


Figure 18

Plate



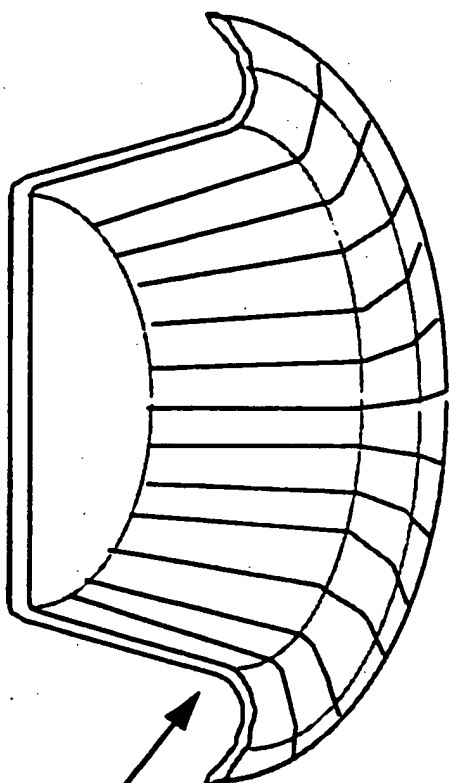
Side View



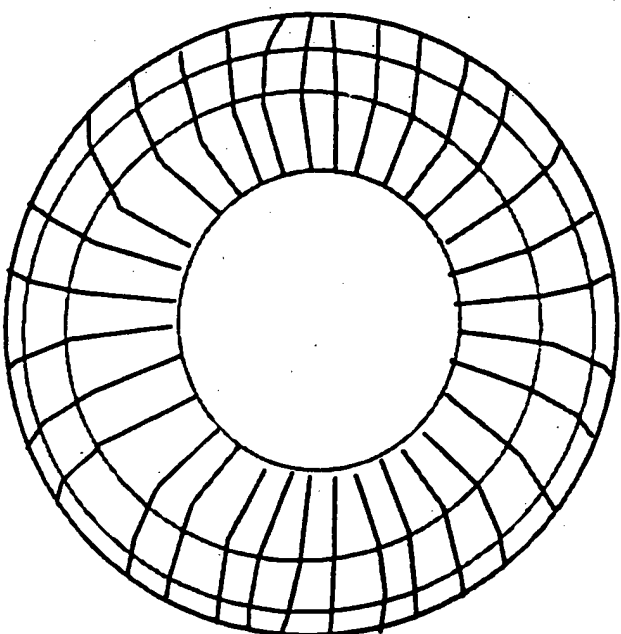
Top View

Figure 19

Bowl



Side View

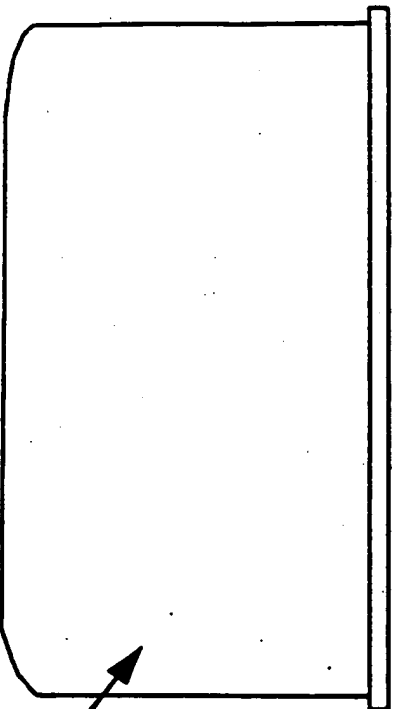


Top View

Figure 20

Canister

Side View



Microsphere coating

Top View

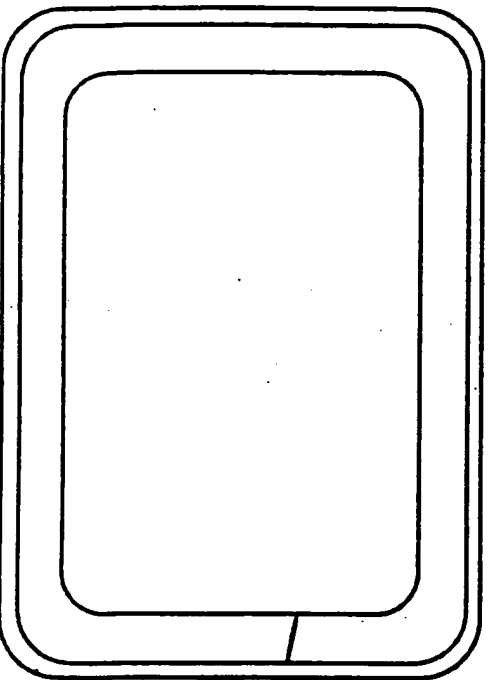


Figure 21

Compartmented Plate

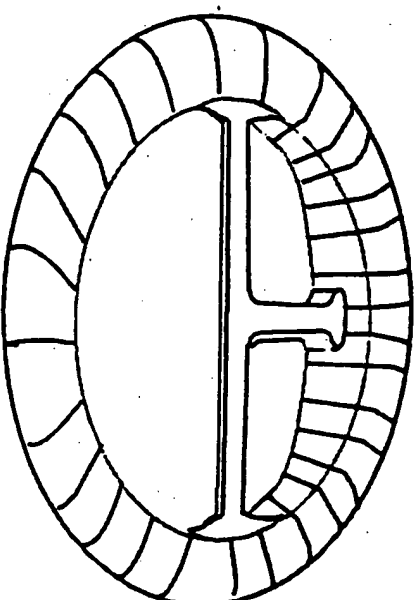
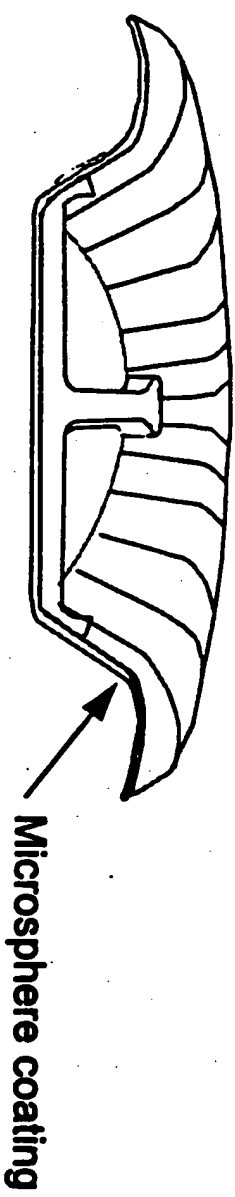
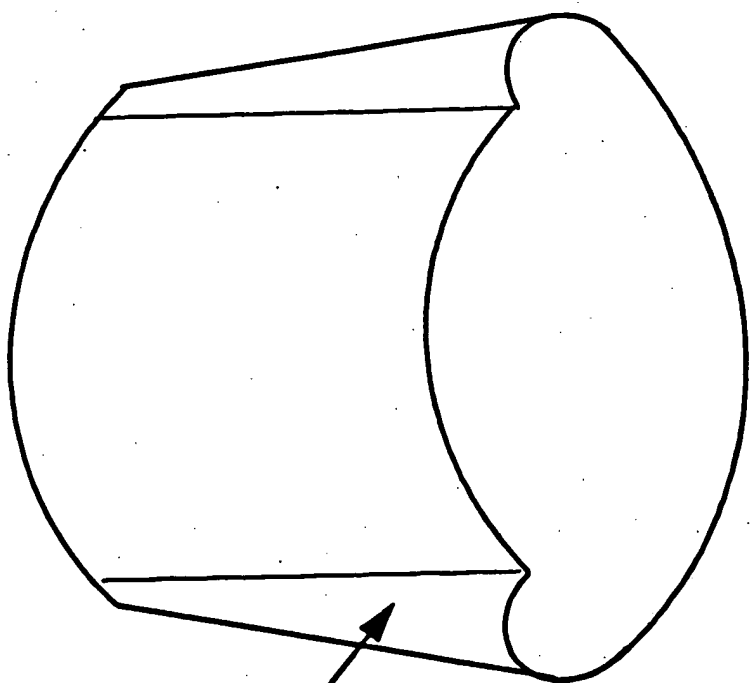


Figure 22

French Fries Sleeve



Side View

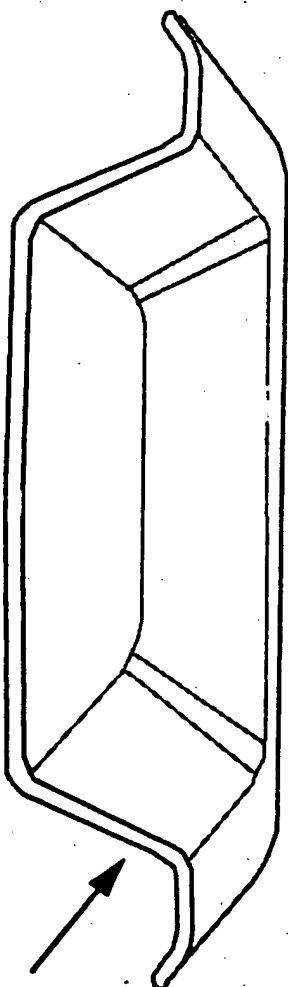
Microsphere coating



Figure 23

Rectangular Take-Out Container

Side View



Microsphere coating

Top View

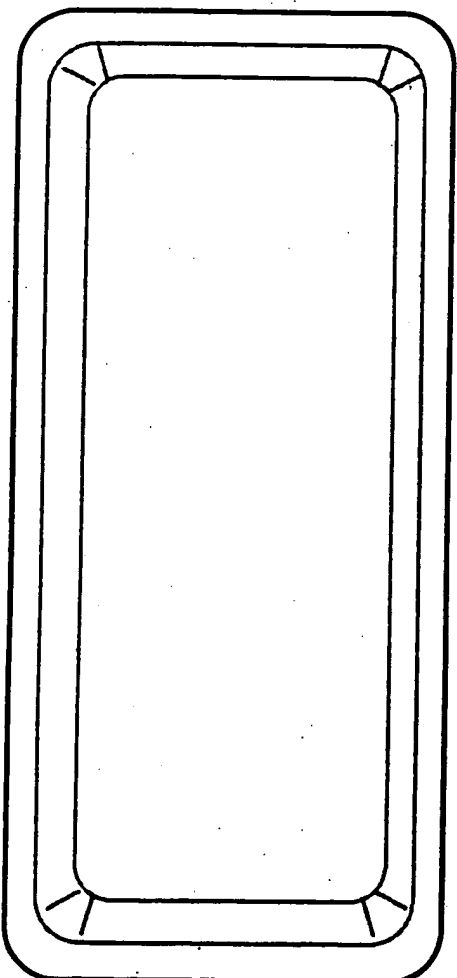
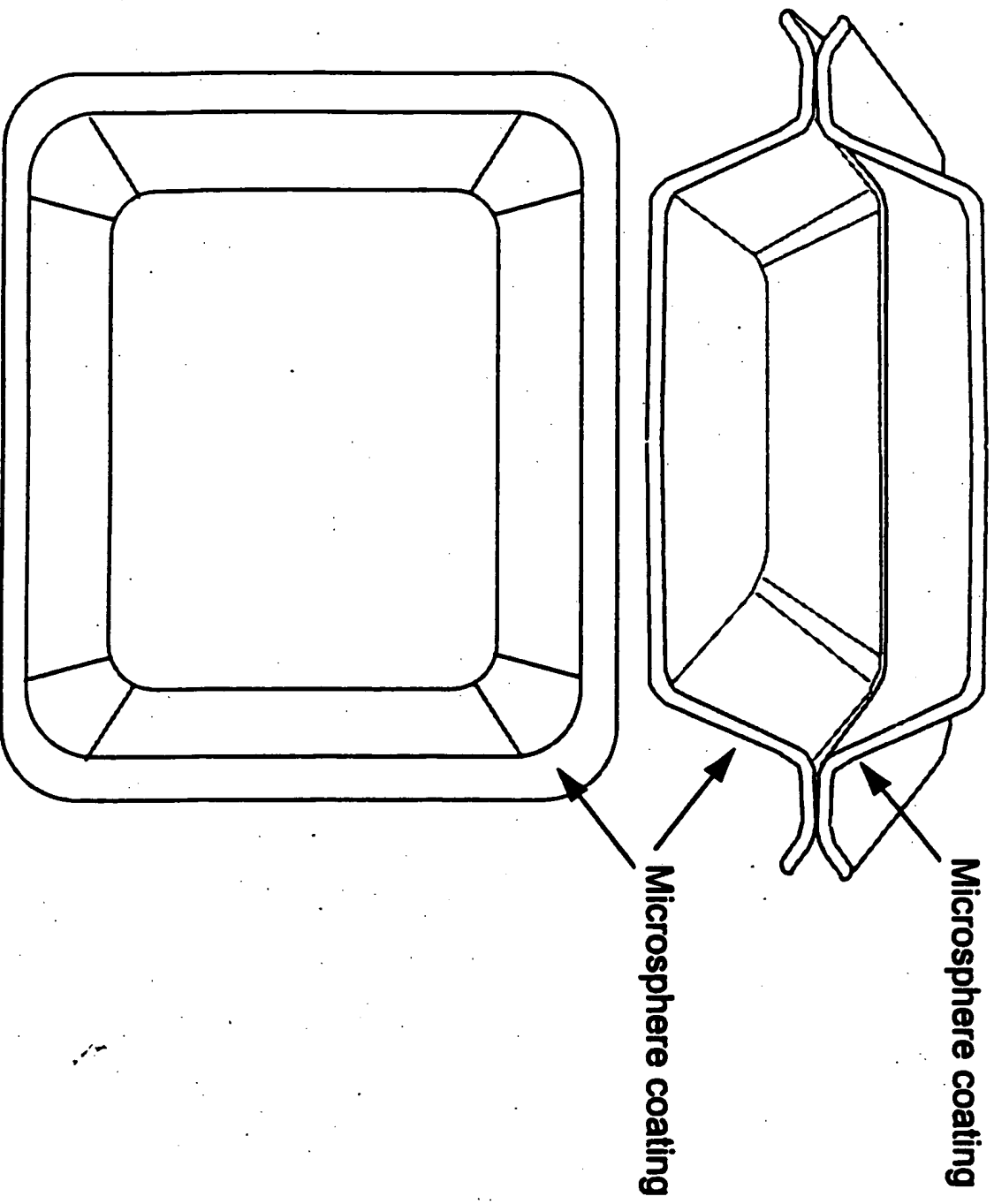


Figure 24

Hamburger Clamshell

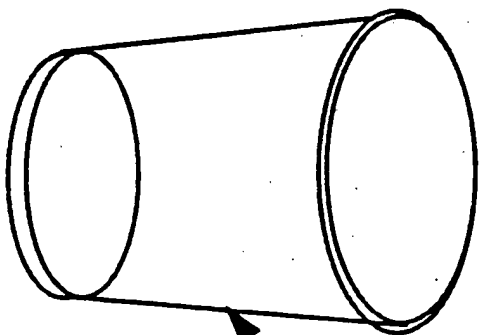


Side View

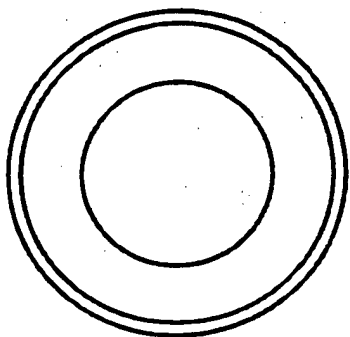
Top View

Figure 25

Cup



**Side
View**



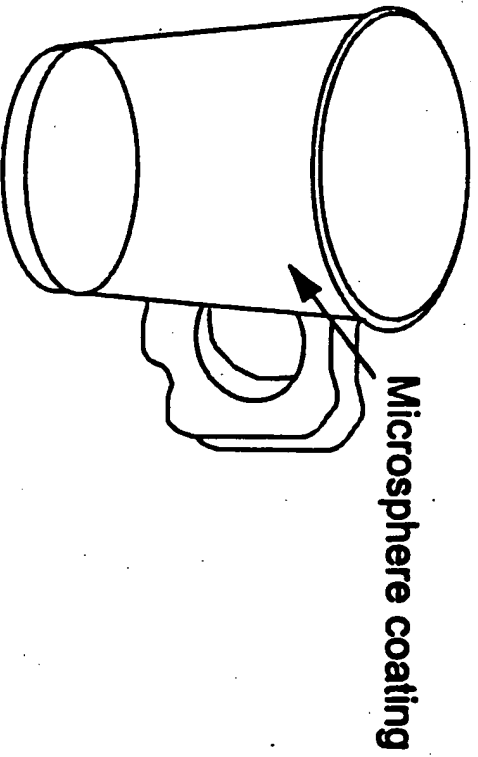
**Top
View**

Microsphere coating

Figure 26

Cup

Side
View



Top
View

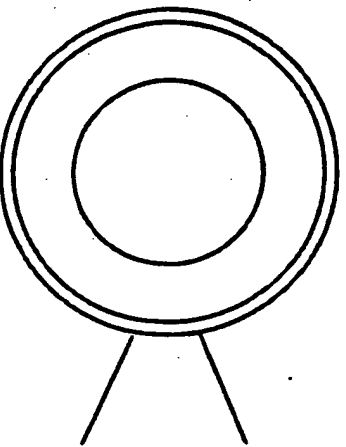


Figure 27

Food Bucket

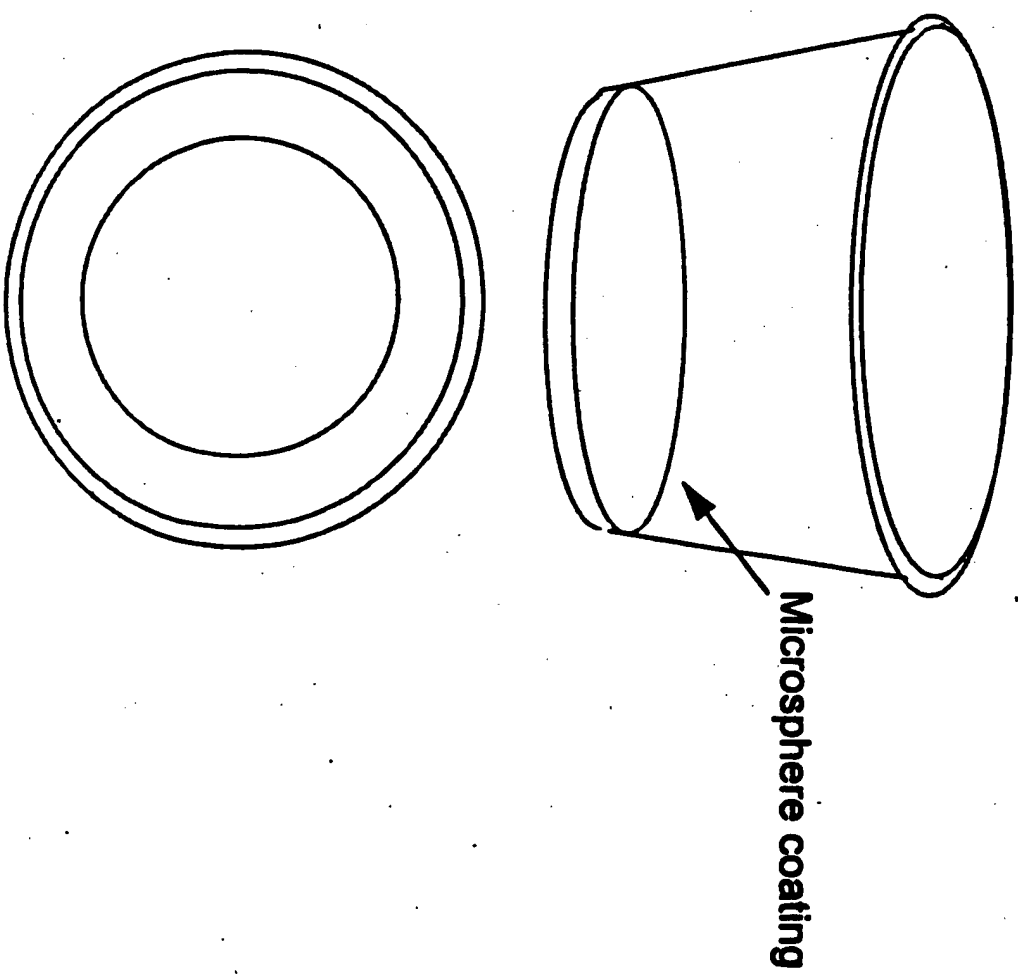
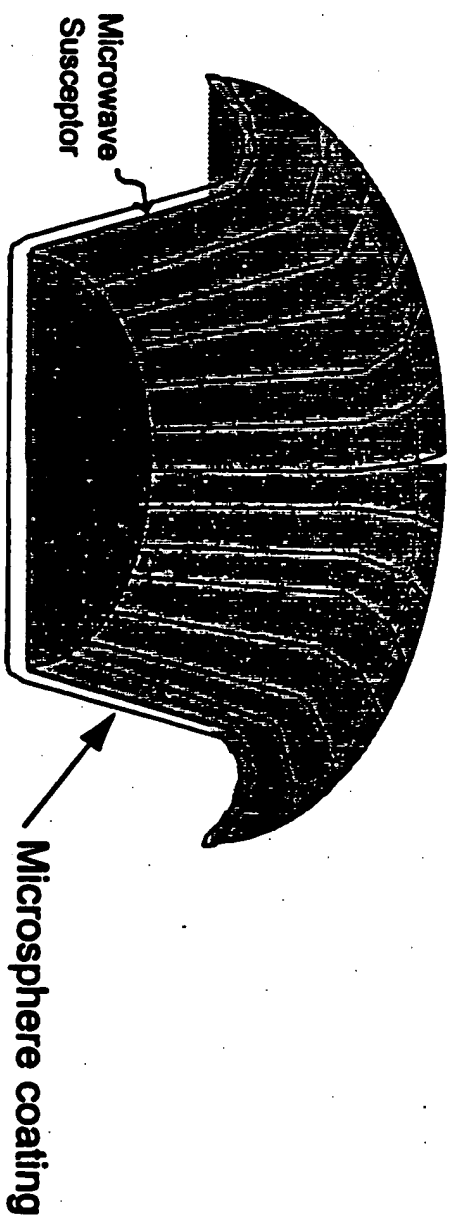


Figure 28

Bowl with Microwave Susceptor Layer



Side View

Top View

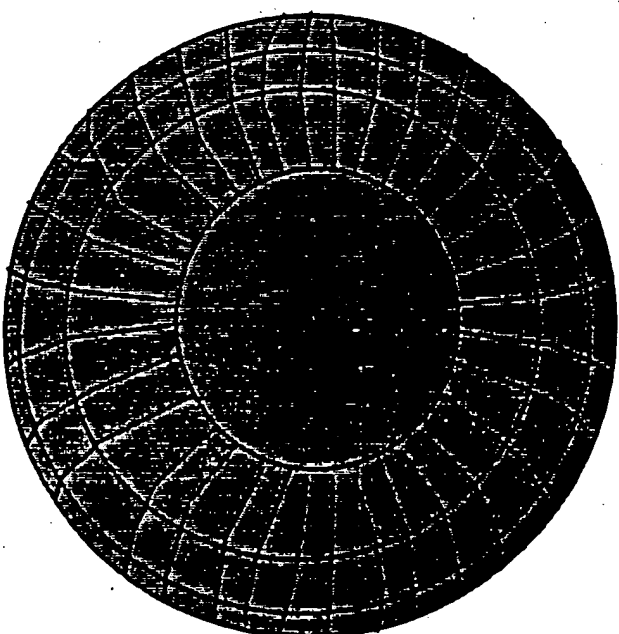


Figure 29

Food Container with Microwave Susceptor Layer

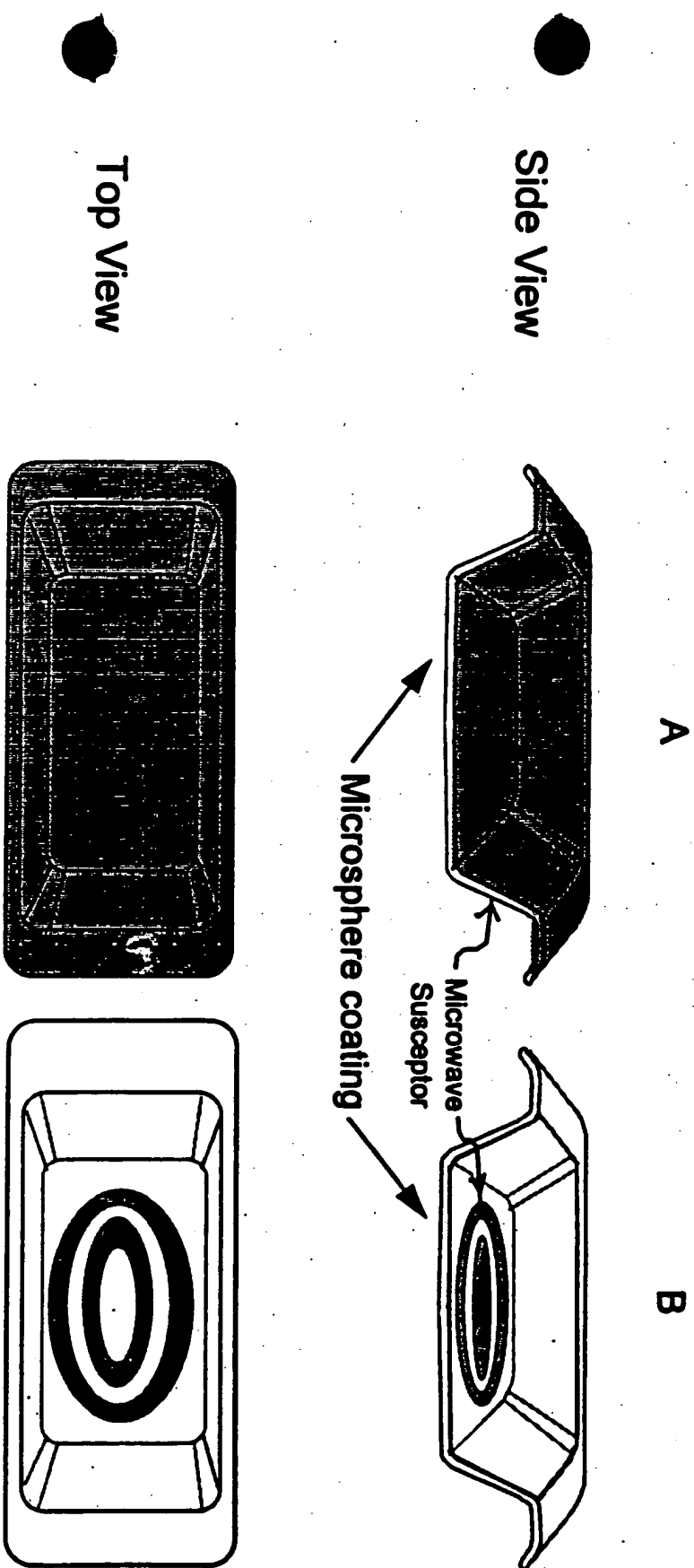


Figure 30

Hamburger Wrap
with printed microsphere pattern

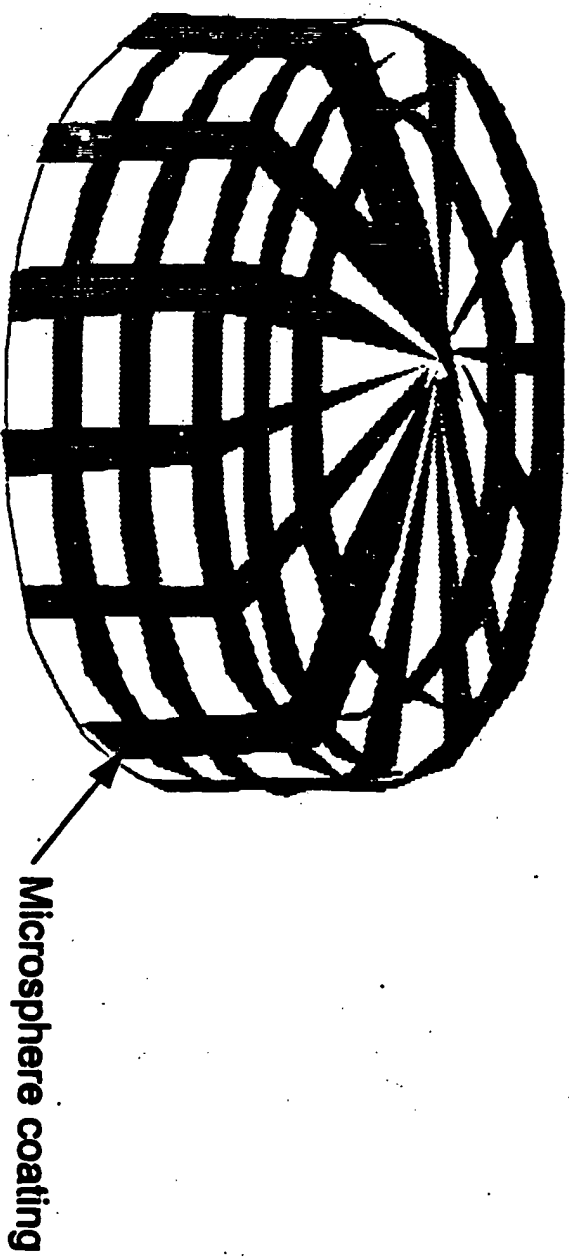
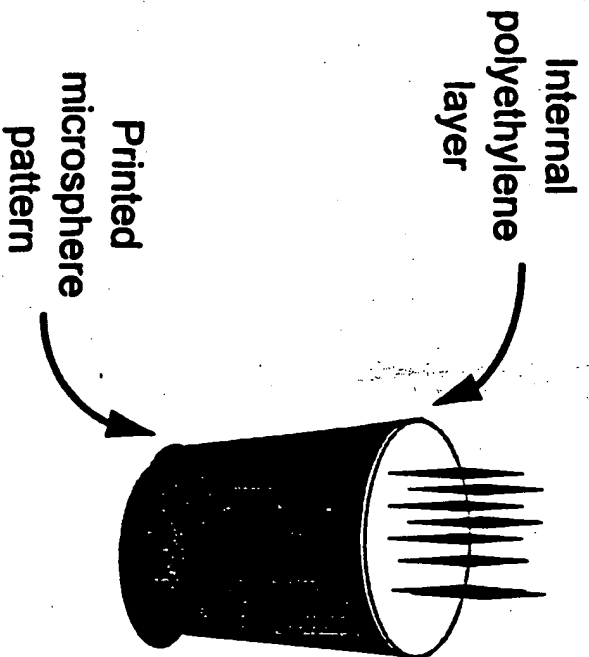


Figure 31

Application for hot & cold cups

Example 1



Example 2

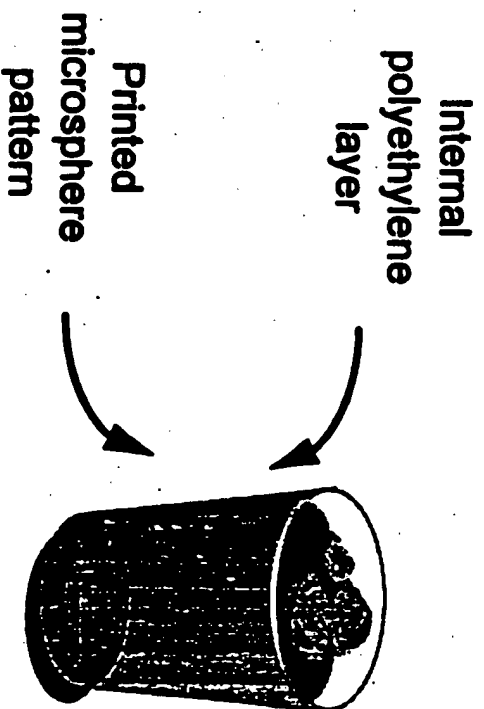


Figure 32
Hot Cup Hold Time VS Insulating Coating Thickness
for Coffee at 190°F

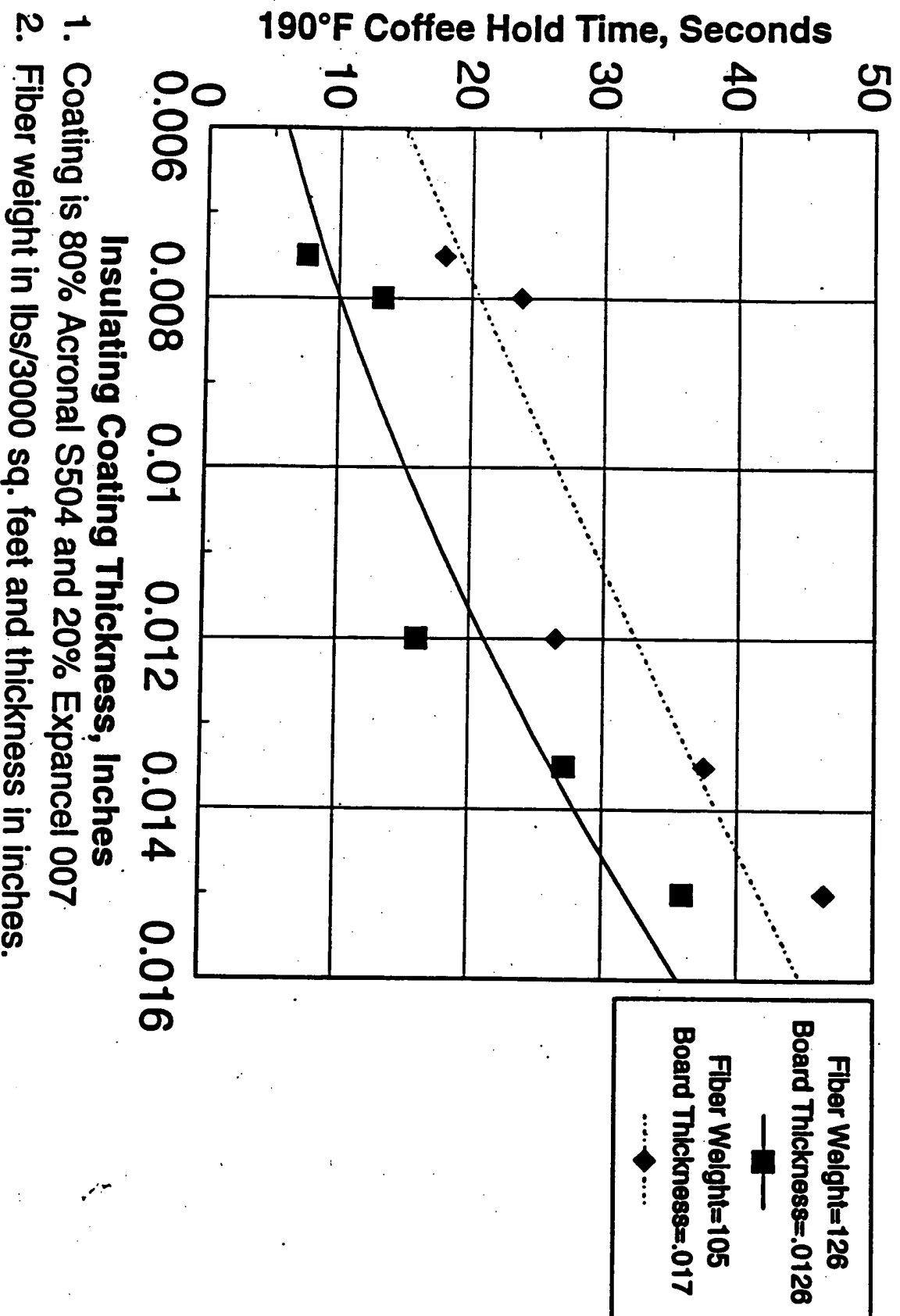


Figure 33

Hot Cup Hold Time VS Coating Thickness

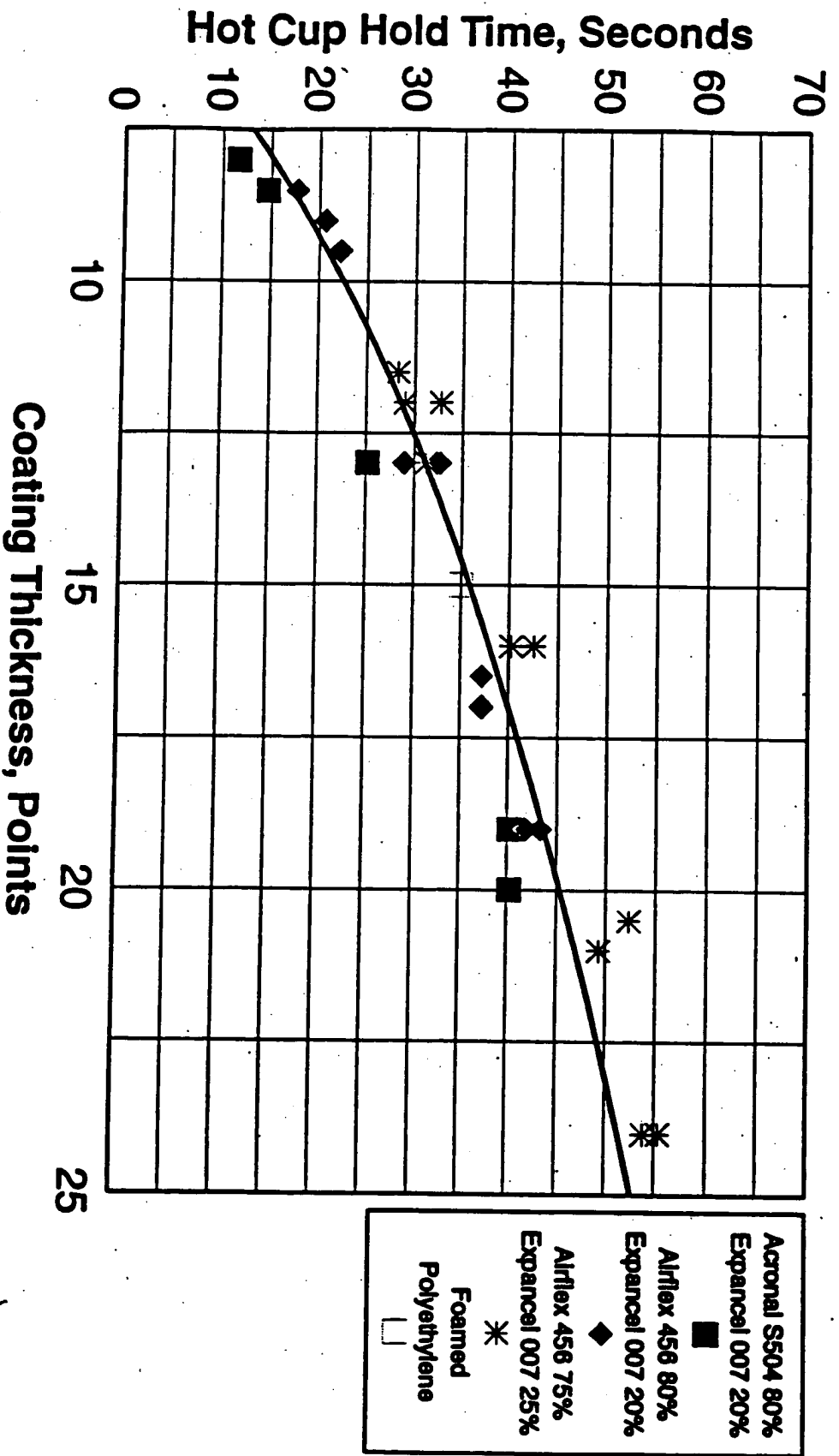


FIGURE 34

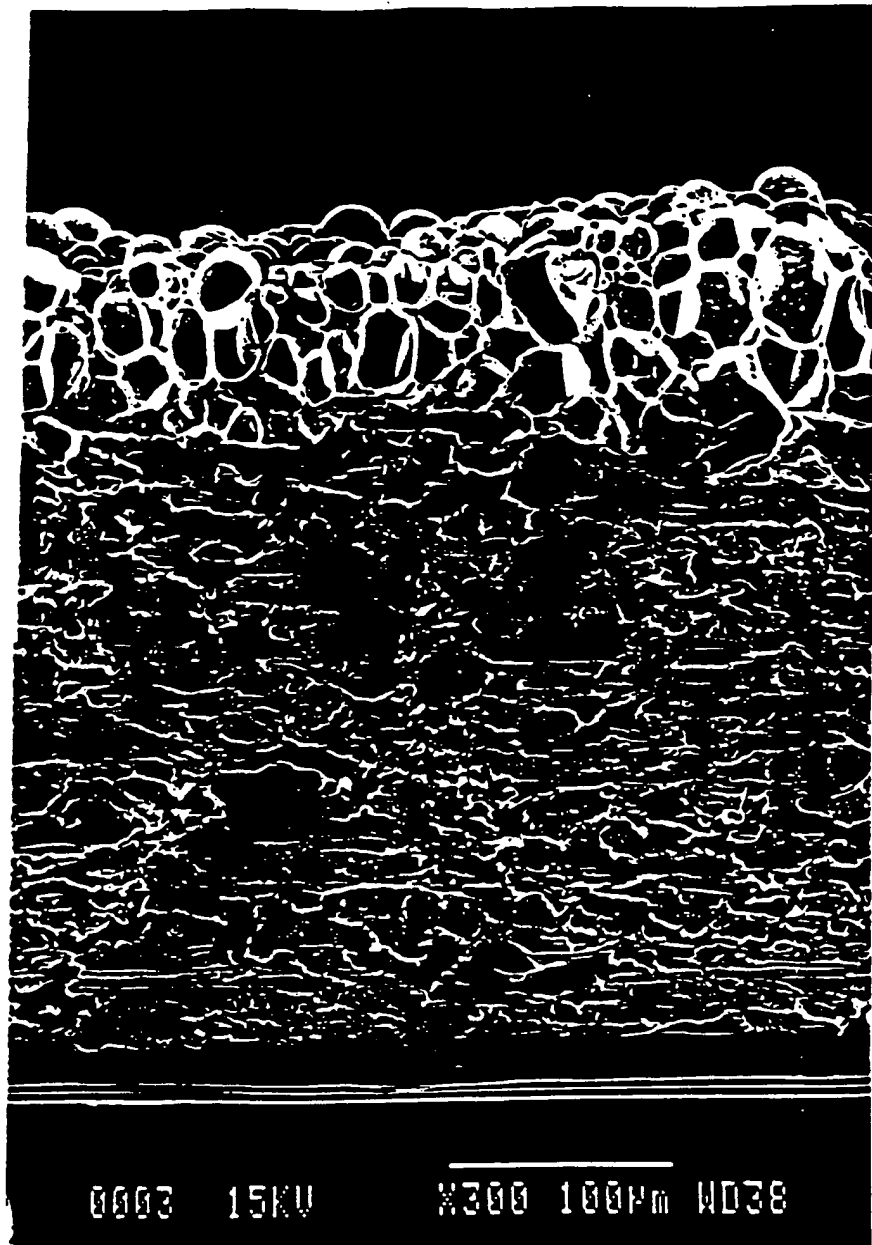


FIGURE 35

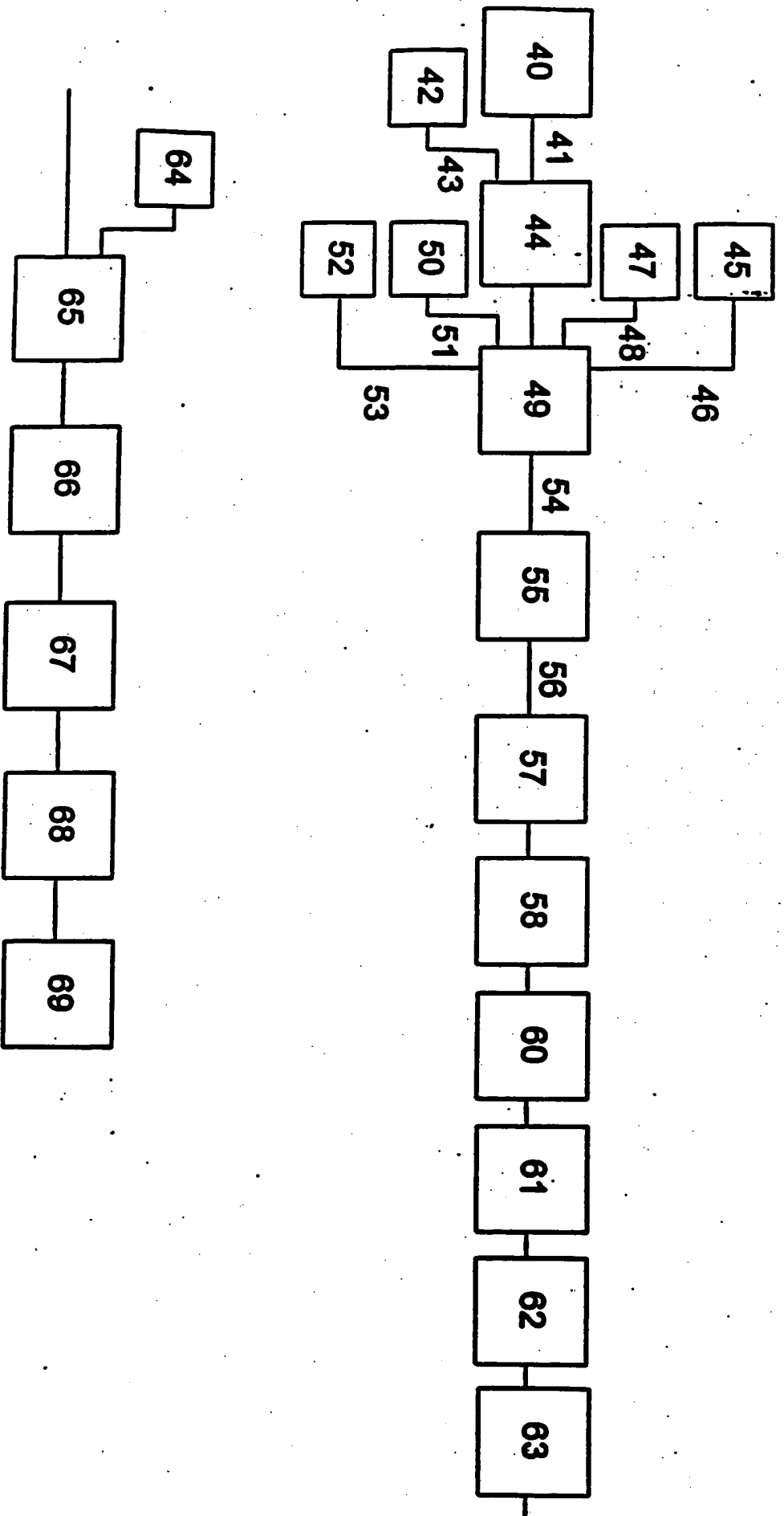


FIGURE 36

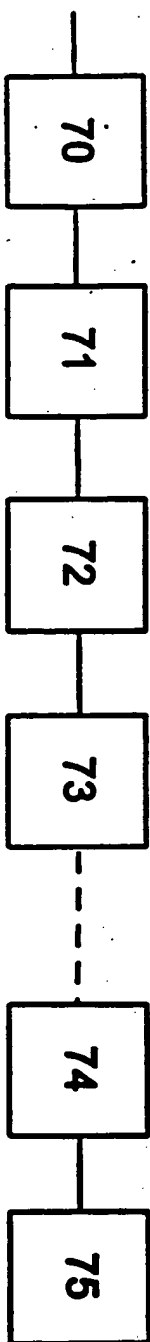
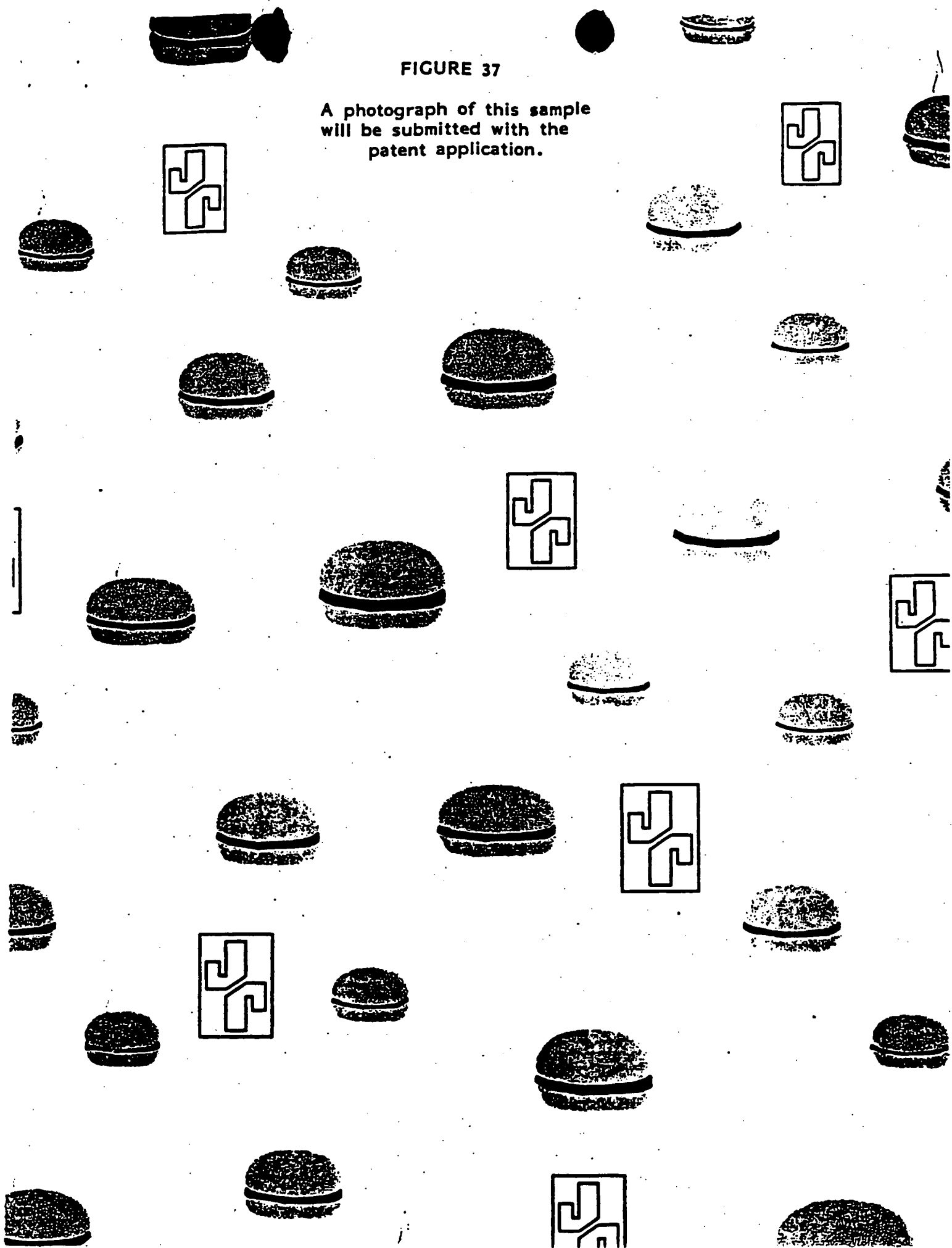


FIGURE 37

A photograph of this sample
will be submitted with the
patent application.



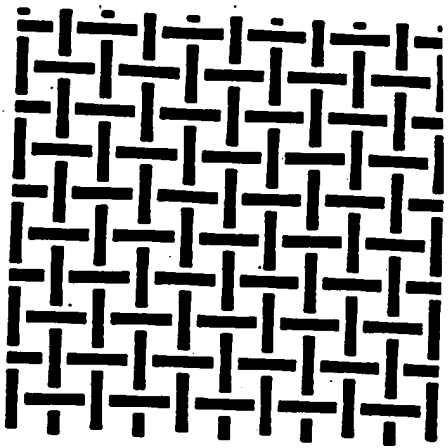


PLATE 4

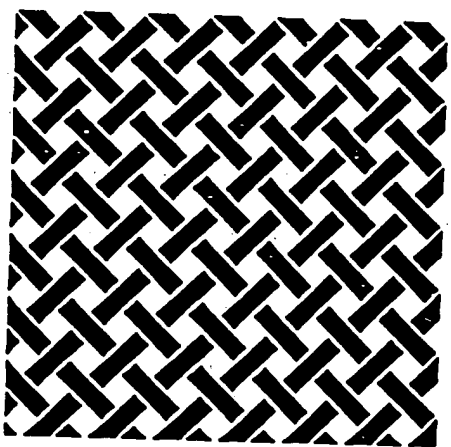


PLATE 3

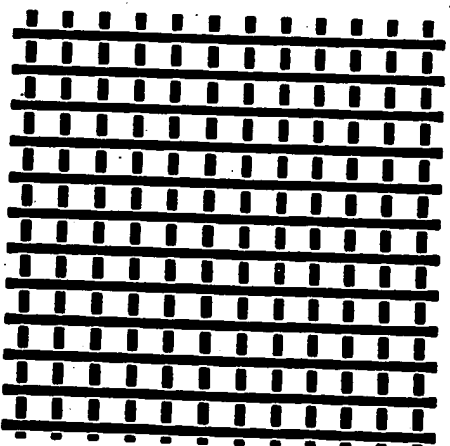


PLATE 2

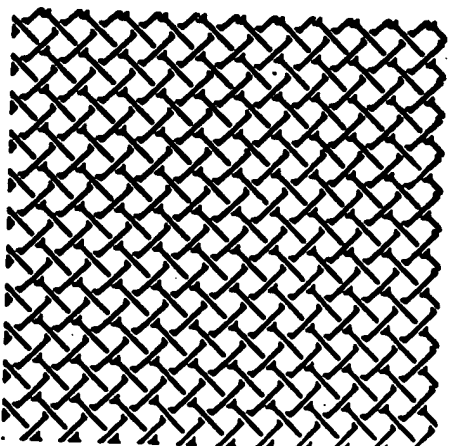
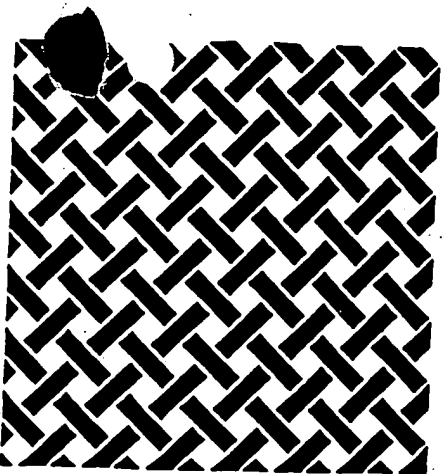
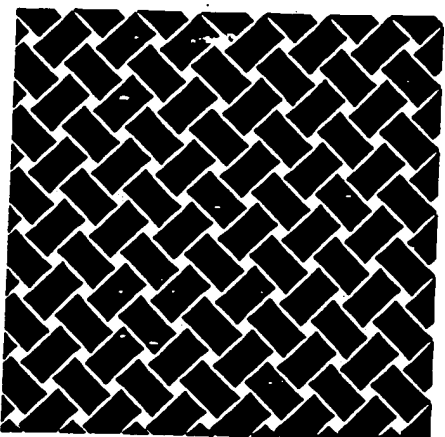


PLATE 1



CUP 3



CUP 2

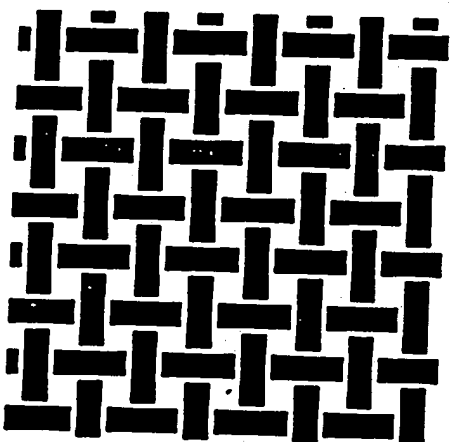


PLATE 6

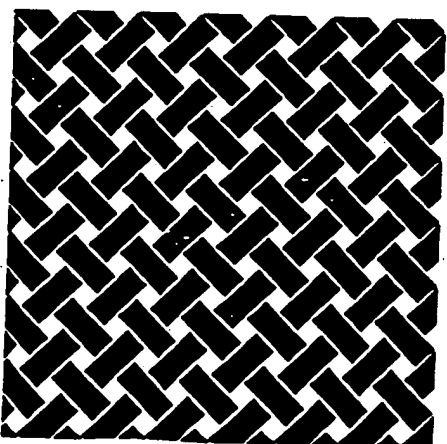


PLATE 5

Figure 39

Hot Cup Hold Time VS Coating Weight

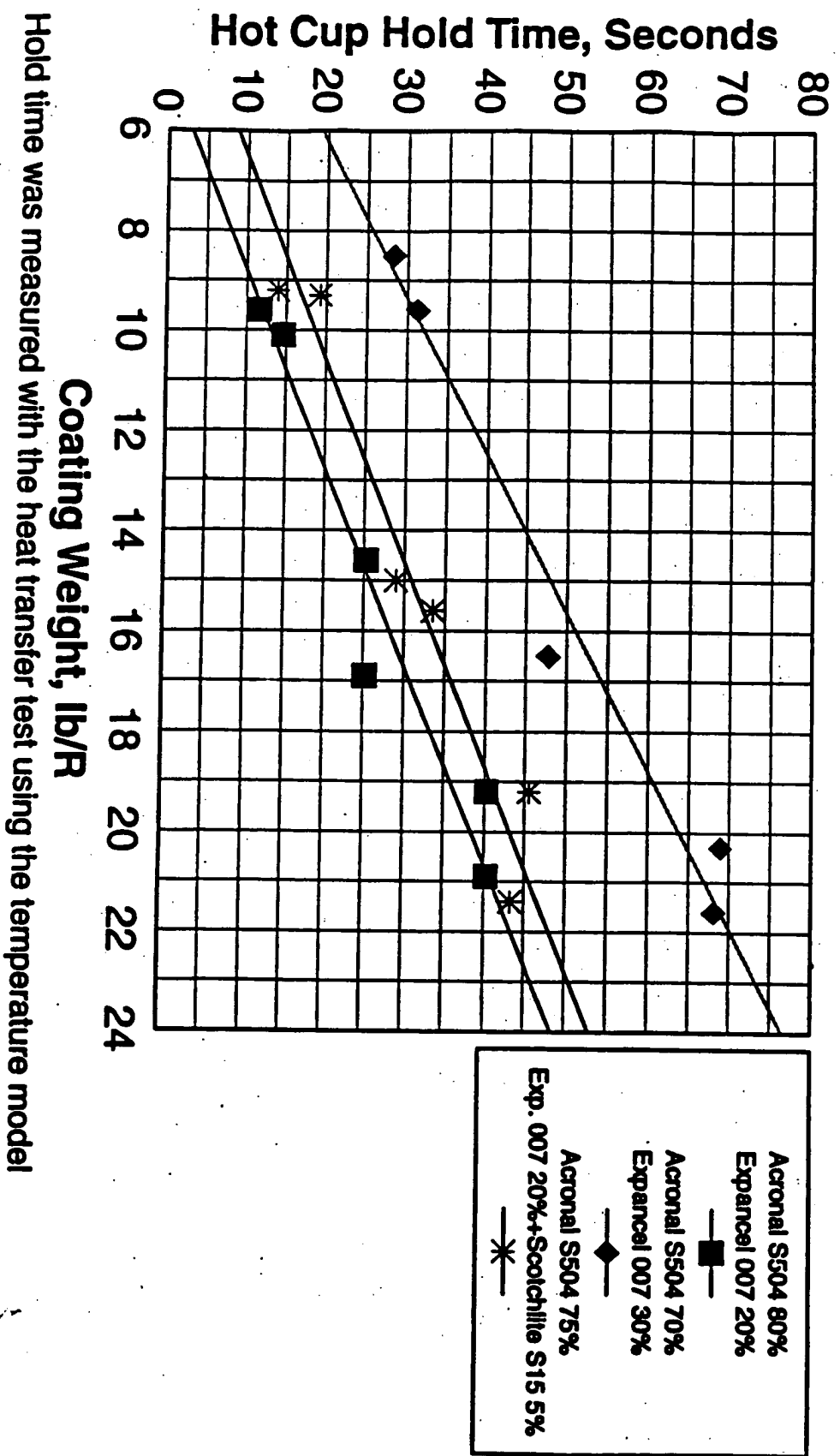


Figure 40
Hot Cup Hold Time
VS

Sidewall Temperature After 35 Seconds

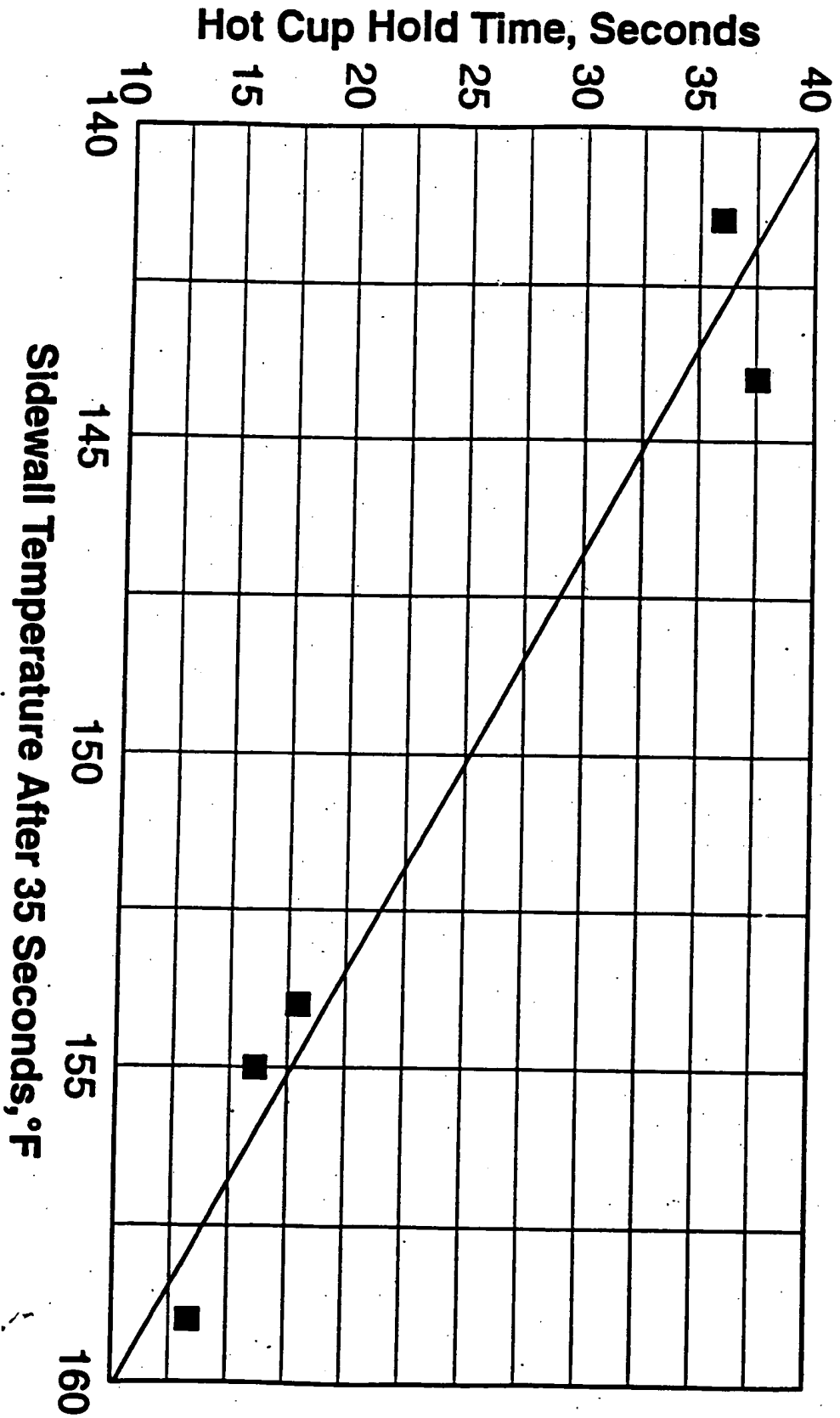


Figure 41

Hot Cup Hold Time VS Coating Weight

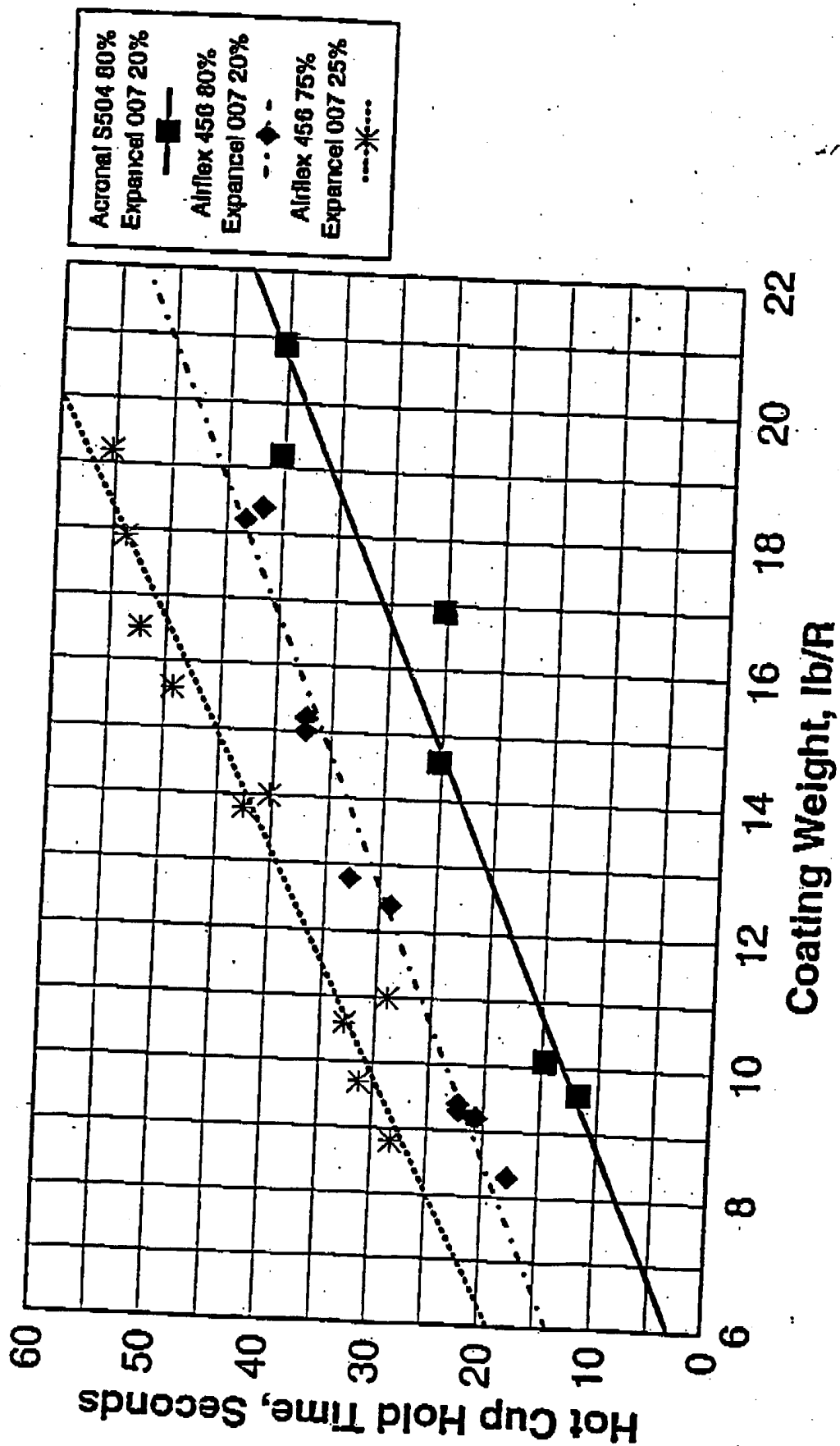


Figure 42

Hot Cup Hold Time VS Coating Weight

